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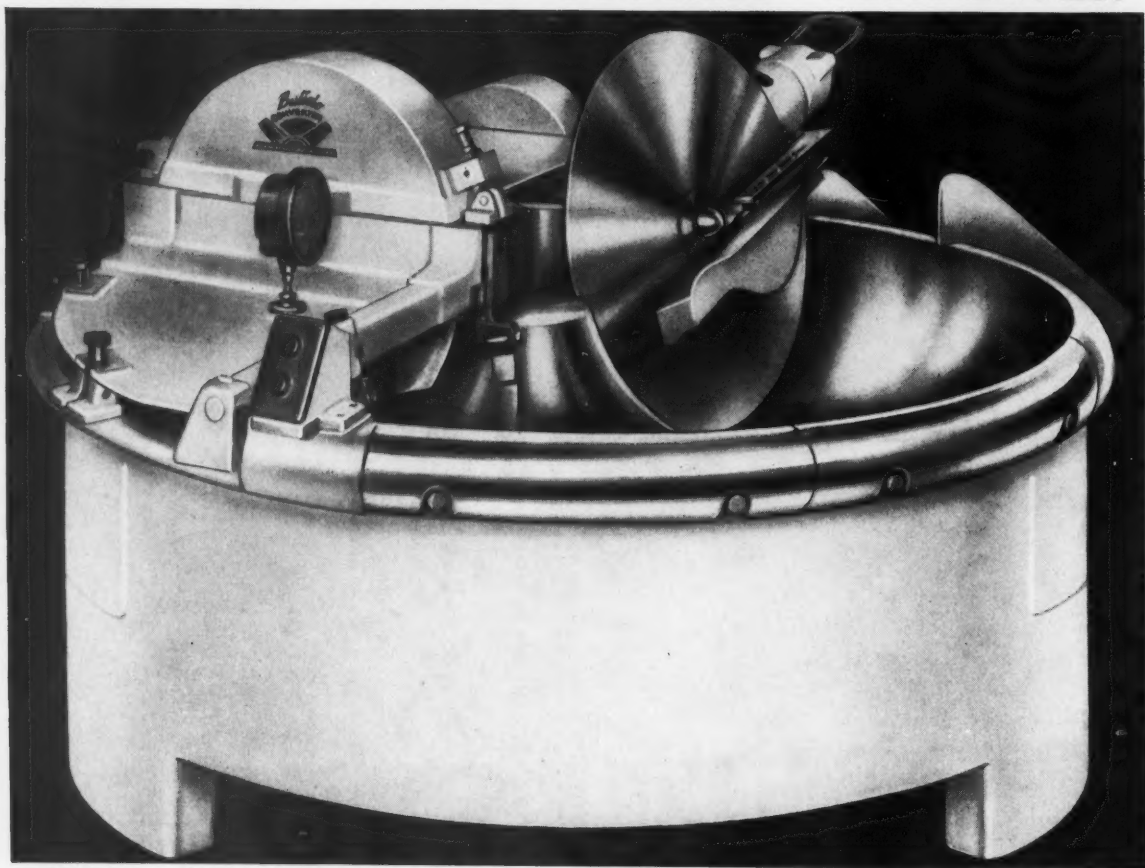
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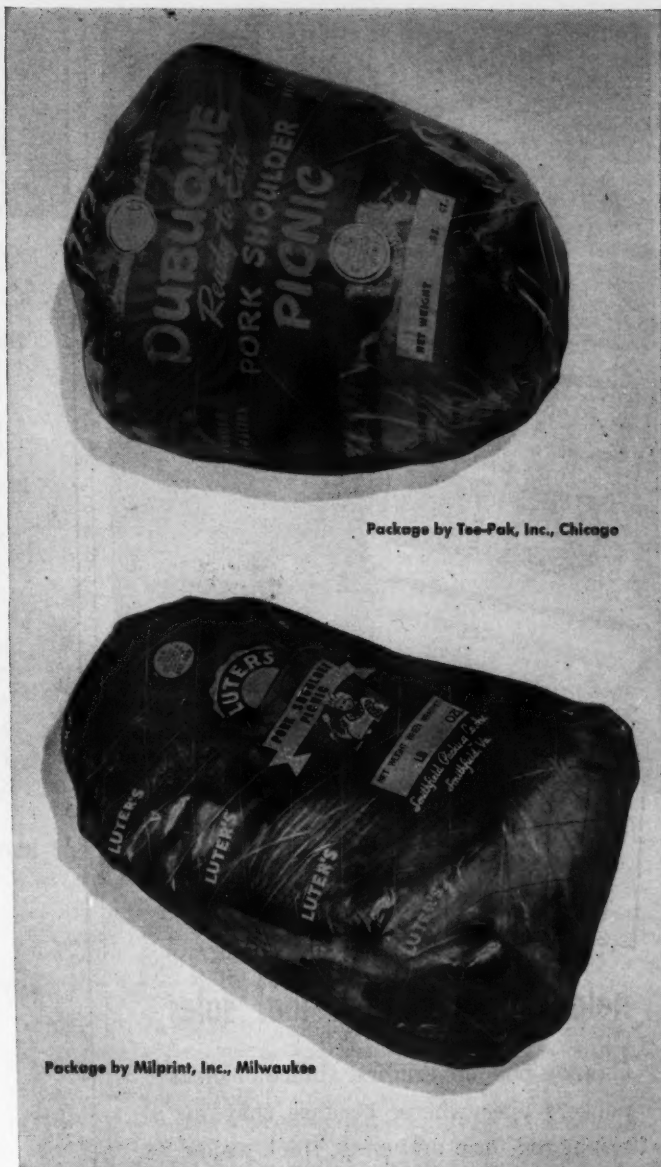
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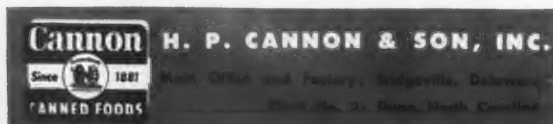




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THE NATIONAL *Provisioner*

VOLUME 132

APRIL 16, 1955

NUMBER 16

CONTENTS

NIMPA CONVENTION—April 23-27	
Plays Spotlight on Meat Picture	38
Program Review	40
Hospitality Suites	43
Exhibitors and Booth Locations	45
REGULAR FEATURES	
Digging Deeper—an editorial	37
News of the Industry	37
Apply Heat Where Needed in Cooker	50
Plant Operations—	
A Smooth Coating Setup	57
Kosher Plant Goes Modern	62
The Meat Trail	67
New Trade Literature	61
New Equipment and Supplies	71
Flashes on Suppliers	72
Classified Advertising	97

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News and Views

THE NATIONAL

PROVISIONER

VOL. 132 No. 16

APRIL 16, 1955

Digging Deeper

In last week's discussion of a University of Missouri study of consumer knowledge of beef grading and quality characteristics, we suggested that if the findings are borne out by broader research it might be necessary for the livestock-meat industry to reconsider some of the premises upon which the present system of meat animal production and meat distribution are based.

If consumers persist in rejecting or ignoring some of our standards of quality—finish, marbling, lean color, etc.—whether these are expressed in federal grades or other ways, is it possible that the industry is wrong in insisting that the housewife take what she doesn't want? Livestock and meat cannot be tailored to the exact desires of each of a variety of consumers, but is the industry missing the *range* of their wants by too wide a margin? Is there a point at which some of the apparent conflict between the industry's concepts of *quality* and consumer's ideas of *value* and *quality* can be resolved?

It is regrettable that much of the comment on the Missouri study has been focussed on the utility of federal grading. Federal grading may vary slightly in detail, but certainly not in principle, from the standards which any experienced meat man would apply in evaluating the contents of his cooler. Any system of grading is merely a yardstick for measuring and expressing quality differences; no system is going to be truly successful if some of those who use the stick want it to measure cloth, others would use it to count apples and still others are unaware of or ignore the measuring rod.

If the livestock and meat industry is convinced that its present aims in animal production are correct, and that the characteristics of meat which it considers desirable are right for all—producers, packers, retailers and consumers—then it should take one of two courses:

1. Spend considerable money to educate consumers on the meaning and use of federal and/or individual packer grades or some other system of quality measurement.

2. Shut the consumer out of the grading picture and rely primarily on the retailer to supply the housewife with the kind of meat she needs and wants.

World Hog numbers rose to a new high of an estimated 319,000,000 head in 1954, a 6 per cent gain over 1953 and about 30 per cent above the low level of 1946-50, the USDA's Foreign Agricultural Service announced. Pork output in 1955 and early 1956 is expected to reflect this substantial gain. The FAS said that pork supplies will be relatively large in 1955 in the exporting countries of Western Europe, and pork output in the U. S. and Canada will increase substantially. Hog numbers totaled 55,000,000 head in the U. S. on January 1, and the Canadian total was up 15 per cent to 5,400,000 head in December.

There will be increased competition for export sales of pork to the United Kingdom, Caribbean and other importing countries, the FAS said, and export prices may decline moderately. Exports of hams to the U.S. may continue large this year, despite the possibility of lower U.S. prices, the FAS believes. Pork exports from the principal exporting countries are controlled either by state trading monopolies or producer marketing boards. They are able to export to the highest priced markets without strict regard to prevailing market prices at home and abroad, the FAS pointed out.

Beef Grades, grading standards and their administration topped the list of subjects acted upon by the newly-organized Feeder Committee of the American National Cattlemen's Association at its initial meeting in Denver. A subcommittee was named to consider establishment of a new grade between Choice and Prime, which would take into account the wide spread sometimes developing between Top Choice and Top Good. "Inequitable and unstable" administration of grade standards was criticized, and a request for more uniform administration was directed to the USDA grading service. The committee also approved a resolution opposing the provision of HR 4269, now before Congress, which would place the burden of cost of brand inspection on the purchasers.

Trade with Russia and other Iron Curtain countries is favored by Secretary of Agriculture Ezra Taft Benson if it is to the advantage of the U. S. to do so. Asked at a news conference recently if he favored selling surplus farm products to Russia or satellite countries in exchange for strategic materials, the Secretary said: "Personally, my thinking is in line with the old Yankee trading spirit. Trade with anyone, anywhere, anytime—if you have a surplus to trade and it's to your advantage." He made the comment after it was disclosed that the State Department had advised Congress that it favors selling surplus foods to Russia in exchange for strategic materials needed by this country.

The Senate Finance Committee resumed work Wednesday on the controversial reciprocal trade bill (HR 1), which many observers agree is headed for trouble because of protests by U.S. industries, including WSMFA, that it lacks adequate protection for "hardship" cases. Work on the bill was stopped March 31 for the Easter recess.

The Ohio Department of Agriculture, Division of Food and Dairies, has set April 18 as the date for the final hearing before promulgation of new standards for meat products and new regulations to provide sanitary control over meat and poultry plants. The hearing will begin at 10 a.m.

Authorization Of \$3,000,000 for the United Kingdom to finance the purchase of U.S. lard has been announced by the Foreign Operations Administration.

NIMPA Plays Spotlight on Meat

Entire meat picture from producer to consumer to be studied
as packers roll up sleeves for action at 14th annual convention



POINT-OF-PURCHASE, critical stage in meat cycle, is shown above. James Bay, rail stock merchandiser, the Kroger Co., Cincinnati, will tell how packers can help retailers sell more meat.

NIMPA, which started a number of new projects rolling at last year's convention, will return to Chicago April 23-27 to check up on progress, examine the entire meat picture and generate new ideas for improving the industry.

A record attendance is indicated by advance registrations for this 14th annual meeting at the Palmer House, reports John A. Killick, executive secretary. Interest and enthusiasm inspired by NIMPA's new programs and projects of service has gone beyond the bounds of the membership, he said, and an "unusually large" number of reservations also has been received from packers who are not now members of NIMPA. Exhibits and hospitality rooms (see listings on pages 43 and 45) also are at an all-time NIMPA high.

The experiment responsible for much of last year's

[Turn to page 40]



BEEF Starting point, the range, will be analyzed by Jay Taylor, president, American National Cattlemen's Association. He will tell prospects and problems of cattle producers.



HOG PRODUCERS will be represented by Wilbur Plager, field secretary, Iowa Swine Producers' Association. Long an exponent of the meat type hog, Plager will illustrate his talk with slides.



WHAT'S BEING done to improve livestock marketing practices and facilities will be told by F. G. Ketner, secretary-treasurer and general manager, Producers Livestock Cooperative Association.



FREDERICK M. TOBIN, president, Tobin Packing Co., Inc., Rochester, N. Y., will represent meat packers on the theme panel. A past president of NIMPA, Tobin has contributed to many meat industry advancements.



THE CONSUMERS' viewpoint, what they like and don't like about meat, will be presented by Mrs. Earl Thompson, who also is well acquainted with the packinghouse side of the meat industry.

convention success—workshop clinics on actual problems where all can participate—is the main feature of this year's meeting. Ten different clinics with subject matter of immediate concern to packers are scheduled at times that will allow each convention-goer to attend a number of sessions. Several outside experts will sit with NIMPA committees serving as discussion leaders.

SPRINGBOARD of many discussions will be the general session in the Grand Ballroom Monday morning, April 25, featuring the convention theme, "Meat from the Farm to the Home."

The session will open at 9:15 a.m. with an analysis of the strengths and weaknesses of the meat packing industry by Chris E. Finkbeiner, NIMPA president, based on his personal observances during thousands of miles of travel to virtually every part of the country in his year as the association's chief executive. A theme panel, representing all segments of the meat team, will begin the discussion at 10:30 a.m. of "How Can the Efficiency of the Meat Production Team Be Improved?" After a short presentation by each panel member, this discussion, too, will be open to the audience.

Serving on the theme panel will be Jay Taylor, president of the American National Cattlemen's Association; Wilbur Plager, field secretary of the Iowa Swine Producers' Association; F. G. Ketner, secretary-treasurer and general manager, Producers Livestock Cooperative Association; Fred M. Tobin, president of Tobin Packing Co., Inc., Rochester, N. Y.; James Bay, rail stock merchandiser, the Kroger Co., Cincinnati, and Mrs. Earl Thompson, who will present the consumer viewpoint. Mrs. Thompson is the widow of the founder of Reliable Packing Co., Inc., Chicago, and mother of John E. Thompson, Reliable president.

SOME COMMITTEE meetings and a board meeting are set for Saturday, official opening day, and hospitality rooms will open that evening. The exhibit hall will open at noon on Sunday, following a meeting of exhibitors at 11 a.m. Regional receptions, mainly social in nature, are set for 3 to 4 p.m. on Sunday. The convention's main social event, like one that proved highly-successful last year, will be a cocktail party, reception and dance on Tuesday from 5 to 7 p.m. On Monday night there will be a meeting and dinner for NIMPA's new and old board members. Special entertainment also has been planned for the ladies. Miss Alvina Krause of the Northwestern University faculty will give a presentation of the current theatrical hit, "Teahouse of the August Moon," on Monday. A limited block of reservations has been set aside for a fashion show and luncheon in the Empire Room on Tuesday, to be staged by Carson Pirie Scott & Co. Tickets to outstanding radio and TV shows also will be available. Clinic details follow:

COST ACCOUNTING AND COST CONTROLS

**2 p.m. MONDAY
ROOM 14, CLUB FLOOR**

fields of cost accounting and cost controls. This year NIMPA's special cost accounting committee will present and discuss a draft of a standard accounting manual. The group will attempt to find the best possible means of placing this management tool in the hands of NIMPA members.

Chairman of the committee is Cletus P. Elsen of The E. Kahn's Sons Co., Cincinnati. Members include: A. C.

CONSIDERABLE progress has been made by NIMPA toward carrying out the recommendation of last year's clinic that members be provided with tangible, practical aid in the

Bruner, East Tennessee Packing Co., Knoxville; John Byron, Louisville Provision Co., Louisville; W. A. Cook, The Wm. Schludenberg-T. J. Kurdle Co., Baltimore; Carl Lavin, Sugardale Provision Co., Canton, Ohio; Harry F. Munson, Luer Bros. Packing Co., Alton, Ill.; Harry J. Reitz, Reitz Meat Products Co., Kansas City, Mo.; Dudley Smith, Elliott Packing Co., Duluth; John G. Stephen, Arbogast & Bastian, Inc., Allentown, Pa., and Kenneth Voorhies, John J. Felin & Co., Inc., Philadelphia.

SAUSAGE WORKSHOP

**2 p.m. MONDAY
RED LACQUER ROOM**

topics that occupied the attention of the comparable clinic last year were sanitation, smokehouse temperatures, meat temperatures, product turnover, quality, kitchen labor techniques, and controls for chopping, moisture addition, stuffing, cooking and smoking in the preparation of consistently uniform sausage for prepackaging.

W. L. Medford of Medford's, Inc., Chester, Pa., will serve as panel chairman. Members will include: Miss Stella Beesley, Beesley Packing Co., Andalusia, Ala.; Urban Reising, Emge Packing Co., Fort Branch, Ind.; John Krauss, John Krauss, Inc., Jamaica, N. Y., and Ray Peters, Peters Sausage Co., Detroit.

SALES MANAGEMENT

**3 p.m. MONDAY
ROOM 18, CLUB FLOOR**

field of salesmanship. The association has been charged with the task of providing aid in the recruitment and training of salesmen and several approaches to this problem have been explored. Other aspects of the sales picture to be discussed are store demonstrations, setting of prices, compensation for salesmen and the rise of premiums and coupons.

Heading the panel will be NIMPA's president, Chris E. Finkbeiner, president of Little Rock Packing Co., Little Rock, Ark. Serving with him will be: W. W. Naumer, DuQuoin Packing Co., DuQuoin, Ill.; Carl H. Pieper, Oswald & Hess, Inc., Pittsburgh; William O. Dillinder, Seitz Packing Co., St. Joseph, Mo.; A. D. Griffith, Southland Provision Co., Orangeburg, S. C.; C. C. Mihill, Luer Bros. Packing Co., Alton, Ill., Ray F. Johnson, Lubbock Packing Co., Lubbock, Tex., and Walter Thomasma, Thomasma Bros., Grand Rapids, Mich.

INDUSTRIAL RELATIONS

**9 a.m. TUESDAY
ROOM 14, CLUB FLOOR**

industrial relations, which will serve as the panel, will seek specific guidance as to the nature and scope of the central library.

Outside help and consultation on labor problems will be provided by two guest panel members, Philip Ray

ALL ASPECTS of sausage making will be the subject of this clinic, including problems posed by new recommendations and proposals for "authorized ingredients." Among

THIS CLINIC is expected to produce some specific recommendations to the NIMPA headquarters staff as to how it can best proceed to provide members with help in the

A CENTRAL library of labor information for the use of members is a project on which NIMPA has been working since last year's annual meeting. The special committee on

Rodgers of Utah, a member of the National Labor Relations Board since 1953, and Father Theodore V. Purcell of Loyola University, Chicago, author of "The Worker Speaks His Mind on Company and Union," an analysis of the attitudes of packinghouse workers. E. Y. Lingle of Seitz Packing Co., St. Joseph, Mo., is chairman of the NIMPA committee. Members are: James A. Burdette, Arbogast & Bastian, Inc., Allentown, Pa.; John J. Faust, Heil Packing Co., St. Louis; Frank Firor, Merkel, Inc., Jamaica, N. Y.; John Griffin, Lykes Bros., Inc., Tampa, Fla.; Elmer Koncel, Louisville Provision Co., Louisville; Richard Unwin, Reliable Packing Co., Chicago, and Horace Wennagel, The Wm. Schluderberg-T. J. Kurdle Co., Baltimore.

PACKAGING AND FROZEN MEAT

9 a.m. TUESDAY
RED LACQUER ROOM

packers? What are the pitfalls? These are a few of the topics to be taken up at this clinic. A special feature will be a discussion by Herbert Rumsey, jr., Tobin Packing Co., Inc., Rochester, N. Y., of a new Tobin-developed machine that automatically slices, shingles and weighs bacon.

Chairman of the panel will be Albert F. Goetze of Albert F. Goetze, Inc., Baltimore. In addition to Rumsey, members will include: John O. Vaughn, Oklahoma Packing Co., Oklahoma City; Frank W. Thompson, Southern Foods, Inc., Columbus, Ga.; Herman Waldman, Dallas City Packing Co., Dallas, and D. L. Saylor, II, Luer Bros. Packing Co., Alton, Ill.

BEEF WORKSHOP

10 a.m. TUESDAY
ROOM 18, CLUB FLOOR

Fred Beard, chief, Standardization and Grading Branch, Livestock Division, AMS, USDA, as a special guest.

Henry Neuhoﬀ, jr., Neuhoﬀ Bros. Packers, Dallas, is committee chairman, and L. N. Clausen, Consolidated Dressed Beef Co., Philadelphia, is vice chairman. Members are: Robert E. Bartlow, Bartlow Bros., Inc., Rushville, Ill.; H. P. Dugdale, Dugdale Packing Co., St. Joseph, Mo.; Earl M. Gibbs, Earl C. Gibbs, Inc., Cleveland; Oliver L. Haas, Haas-Davis Packing Co., Mobile, Ala.; J. B. Hawkins, Lykes Bros., Inc., Tampa; L. E. Liebmann, Liebmann Packing Co., Green Bay, Wis., and Harry J. Reitz, Reitz Meat Products Co., Kansas City, Mo.

PLANT MANAGEMENT

2 p.m. TUESDAY
ROOM 14, CLUB FLOOR

ever, will be on such matters as management techniques, financing, overall controls, plant safety, public relations, production standards, livestock purchases and how to obtain more substantial depth in management personnel.

T. H. Broecker of Louisville Provision Co., Louisville,

HOW IMPORTANT are product visibility, package "feel," wrapper legend, dating? Should servings or weight determine package sizes? Are frozen meats practical for meat

BEEF GRADING and many other facets of production and processing are expected to be discussed at this clinic. Serving as the panel will be NIMPA's beef committee, with Dr.

BROAD ASPECTS of meat packing management at the top executive level will be taken up in this clinic, which will overlap some of the others in subject matter. Emphasis, how-

will be panel chairman. Members will include: N. L. Chaplicki, National Tea Co., Chicago; John H. Marhoefer, Marhoefer Packing Co., Inc., Chicago and Muncie, Ind.; Milton Schloss, The E. Kahn's Sons Co., Cincinnati; George L. Heil, jr., Heil Packing Co., St. Louis, and Fred Dykhuizen, Dixie Packing Co., Inc., Arabi, La.

STATE ASSOCIATIONS

2 p.m. TUESDAY
ROOM 18, CLUB FLOOR

revival of some which had become dormant. This clinic will serve as a clearinghouse of ideas between states where associations now are active and as a guidance to packers from states where associations are either newly-formed or non-existent. Central theme will be the question of what can be accomplished at state and local levels by packer organizations in such matters as grading, marketing and inspection laws and how best to accomplish it.

Panel chairman will be J. J. Swick of Copeland Sausage Co., Alachua, Fla. Members will include Gerald Meddin, Meddin Packing Co., Savannah, Ga.; John G. Stephen, Arbogast & Bastian, Inc., Allentown, Pa.; Ray Turvey, Turvey Packing Co., Blackwell, Okla., and Felix Schlosser, Morrilton Packing Co., Morrilton, Ark.

A SIGNIFICANT development during recent months, one encouraged and stimulated by NIMPA, has been the creation of new state organizations of meat packers and the

CURING WORKSHOP

3 p.m. TUESDAY
RED LACQUER ROOM

and mechanical equipment will receive the attention of this clinic.

John E. Thompson, Reliable Packing Co., Chicago, will serve as chairman. Panel members will include C. O. Hinsdale, Balentine Packing Co., Greenville, S. C.; D. J. Twedell, Houston Packing Co., Houston; J. E. Schlicht, The Zehner Packing Co., Bellevue, Ohio, and Herman Hoppe, Braun Bros., Troy, Ohio.

TOPICS SUCH as the use of mechanical injection devices, reduced time of dry curing, phosphate compounds and chemical additives, effect of trace mineral elements, water purity

TRANSIT INJURY LOSSES

3 p.m. TUESDAY
CRYSTAL ROOM

ing organization in the field, will assist the panel.

Franklin L. Weiland, Weiland Packing Co., Phoenixville, Pa., will serve as chairman. Panel members will include: J. K. Stark, Cudahy Bros. Co., Cudahy, Wis.; W. C. Seelinger, Peet Packing Co., Bay City, Mich.; Burrows T. Lundy, Lundy Packing Co., Clinton, N. C.; Floyd Segel, Wisconsin Packing Co., Milwaukee, and Jay Kennedy, Braun Bros., Troy, Ohio.

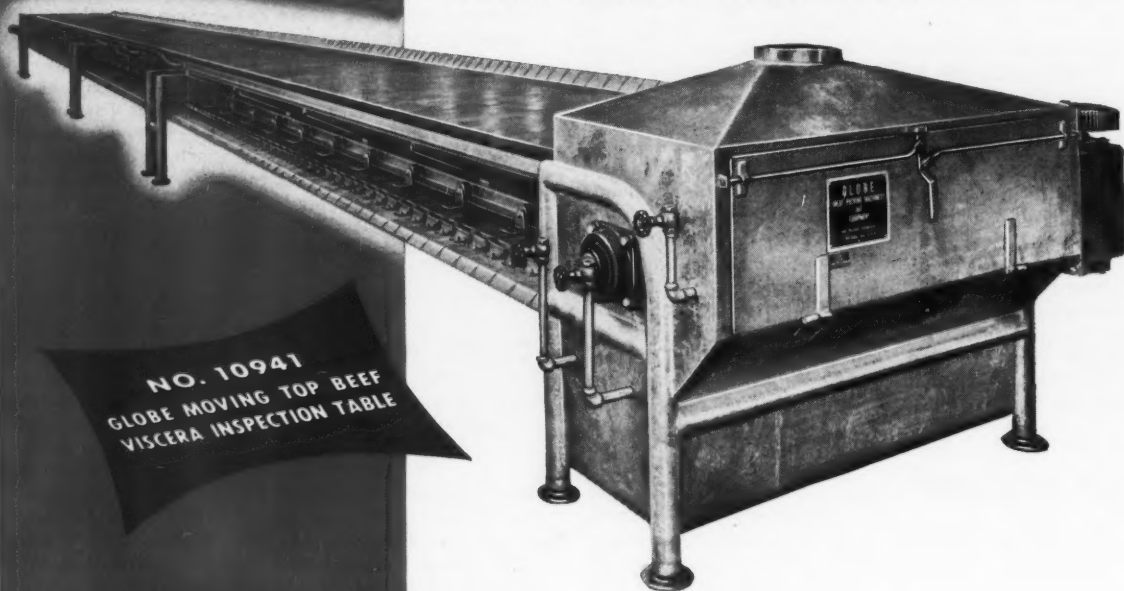
REDUCTION OF the tremendous loss caused by transit injuries to livestock will be the goal in the exchange of ideas and experiences at this clinic. Livestock Conservation, Inc., lead-

FINDINGS AND recommendations of the various clinics will be summed up by their chairman at a report session early Wednesday morning. This report session will be followed by a showing of movies on the business outlook, the meat-type hog and the new Tobin bacon machine. The entire business of the convention is to end by noon.

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HOSPITALITY

The eighth floor in the Palmer House again will be the scene of gay get togethers and conviviality. Representatives of a large number of equipment, supply and brokerage firms are set to meet, greet and entertain in their now famous hospitality suites. Suggested hours during which rooms will be open were announced by NIMPA as follows: **Saturday**, April 23, about 5:30 p.m. to closing; **Sunday**, 12 noon to closing; **Monday**, 12 noon to 2 p.m. and 5 p.m. to closing; **Tuesday**, 12 noon to 2 p.m. and 5 p.m. to closing.

FIRM	ROOM NOS.
Advanced Engineering Co.....	829
Allbright-Nell Co., The.....	810-11
American Viscose Corp.....	816
Sylvania Division	
Armour Laboratories.....	878
Aromix Corp.....	895-96
Asmus Brothers, Inc.....	893
Barliant & Co.....	875
Basic Food Materials, Inc.....	806
Calgon, Inc.....	865
Cincinnati Butchers' Supply Co....	882-83
Continental Can Co., Inc.....	805
Cudahy Packing Co.....	1069-70
Custom Food Products, Inc.....	894
Dewey and Almy Chemical Co. ...	890-91
Cryovac Division	
Dodge & Olcott.....	884
Dupps Company, The.....	804
Elkan, H., & Co.....	828
Enterprise Incorporated.....	862
Fearn Foods, Inc.....	814-15
First Spice Mixing Co., Inc.....	892
Globe Company, The.....	831-32
Griffith Laboratories, Inc., The....	838-39
Heekin Can Company, The.....	856
Heller, B., & Co.....	821-22
Hess-Stephenson Co.....	840
International Minerals & Chemical Corp.	803
International Salt Co., Inc.....	864
James, E. G., Co.....	867-77
Kartridg-Pak Machine Co.....	848
Manhattan Pickle Co.....	801
Marathon Corp.....	885-86
Mayer, H. J., & Sons Co., Inc....	834-35
Menges, Lou, Organization.....	817-18
Merk & Co., Inc.....	887
Merrill Lynch, Pierce, Fenner & Beane	842
Milprint, Inc.	860-61
Milwaukee Spice Mills.....	802
Modern Maid Breeding Mixes.....	881
Mongolia Importing Co., Inc.....	824
Mullinix Company.....	859
Petersen-Priceman, Inc.....	833
Preservalline Mfg. Co.....	843-44
Sheffield Chemical Co., Inc.....	845
Smith, H. P., Paper Co.....	854
Smith's, John E., Sons Co.....	836
Spiehs, L. C., Co., Inc.....	846
St. John & Co.....	820
Standard Packaging Corp.....	827
Flex-Vac Division	
Stange, Wm. J., Co.....	825-26
Tee-Pak, Inc.....	888-89
Visking Corp., The.....	850-51-52



HDQRS



Hospitality Rooms

CAPTIVE FLAVOR

brings 'em back for more!



..and only CRYOVAC protects all the flavor you put in!

Ever wish that folks could taste your franks just out of the smokehouse?

If they did, you know they'd keep coming back for more and more. And that's just what they'll do when you switch to CRYOVAC.

CRYOVAC vacuum-sealed packaging captures all the delicate smokehouse flavor, the moist tenderness, the spicy good-

ness at its peak — and delivers it right to the dinner plate. That's a big extra reason for the whole family — including Johnny — to want your franks!

Start preparing now for next summer's peak frankfurter sales. Ask the CRYOVAC man about all the profit opportunities CRYOVAC can give you. Some of these are listed in the next column.

CRYOVAC IS A PRODUCT OF DEWEY and ALMY CHEMICAL COMPANY
DIVISION OF W. R. GRACE & Co., CAMBRIDGE 40, MASSACHUSETTS



The CRYOVAC process gives you vacuum-sealed packaging that keeps frankfurts from one to two weeks longer. CRYOVAC cuts spoilage returns to the vanishing point — lets you deliver in larger quantities, to wider markets. And since CRYOVAC eliminates shrinkage, you can safely stuff frankfurts to closer weight tolerance, saving up to 10%.

CRYOVAC

CRYOVAC bags are made from a special Dewey and Almy-Dow Saran

Exhibition Hall

Packers can view the latest in equipment and supplies in the exhibit hall located off the foyer on the fourth floor. Exhibitors and their locations are shown here.

The hall will be open as follows: **Sunday, April 24, 12 noon; Monday, April 25, 8 to 9:30 a.m., noon to 2 p.m., and 4:30 to 7:30 p.m.; Tuesday, April 26, 8 to 9 a.m., noon to 2 p.m., and 4:30 to 7:30 p.m.** On Wednesday, the tentative schedule is 8 a.m. to 12 noon.

7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27
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6A	53	54	64	65	76	77	88	89	100	101
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4	50	57	61	68	73	80	85	92		
3	49	58	60	69	72	81	84	93		
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47	46	45	44
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43	42	41	40	39	38	37
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97	104
96	105
95	

106

31	30	29
32	33	34
35		

107	109
108	36

Advance Oven Co.	35	Everhot Mfg. Co.	106	Jenks, E. G., Co.	14, 15	Pavia Process, Inc.	20, 21, 22, 23
Advanced Engineering Co.	80, 81	Exact Weight Scale Co., The	97	Jones, J. A., Co.	109	Phyer, Chas., & Co., Inc.	1
Albright-Neil Co., The	7, 8, 9, 10, 11	First Spice Mixing Co., Inc.	46, 47	Julien Engineering Co.	74	Preservalline Mfg. Co.	39, 40, 41, 42
Allen Gauge & Tool Co.	78	French Oil Machinery Co., The	88	Kenmaster Mfg. Co., Inc.	58	Pure Carbonic Co.	67, 68, 69, 70
Aluminum Cooking Utensils Co., The	75, 76	General Machinery Corp.	77	Koch Supplies	103	Schmidt, C., Co., The	100
Anderson, V. D., Co., The	43	Girdler Company, The	54	Le Fall Co.	41	Seelbach, K. C., Co., Inc.	13
Atmos Corporation	24	Global Industrial Machinery Corp.	105	Linker Machines, Inc.	56, 57	Sellers, John E., Sons Co.	83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100, 101, 102, 103, 104, 105, 106, 107, 108, 109, 110, 111, 112, 113, 114, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 125, 126, 127, 128, 129, 130, 131, 132, 133, 134, 135, 136, 137, 138, 139, 140, 141, 142, 143, 144, 145, 146, 147, 148, 149, 150, 151, 152, 153, 154, 155, 156, 157, 158, 159, 160, 161, 162, 163, 164, 165, 166, 167, 168, 169, 170, 171, 172, 173, 174, 175, 176, 177, 178, 179, 180, 181, 182, 183, 184, 185, 186, 187, 188, 189, 190, 191, 192, 193, 194, 195, 196, 197, 198, 199, 200, 201, 202, 203, 204, 205, 206, 207, 208, 209, 210, 211, 212, 213, 214, 215, 216, 217, 218, 219, 220, 221, 222, 223, 224, 225, 226, 227, 228, 229, 230, 231, 232, 233, 234, 235, 236, 237, 238, 239, 240, 241, 242, 243, 244, 245, 246, 247, 248, 249, 250, 251, 252, 253, 254, 255, 256, 257, 258, 259, 260, 261, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 277, 278, 279, 280, 281, 282, 283, 284, 285, 286, 287, 288, 289, 290, 291, 292, 293, 294, 295, 296, 297, 298, 299, 300, 301, 302, 303, 304, 305, 306, 307, 308, 309, 310, 311, 312, 313, 314, 315, 316, 317, 318, 319, 320, 321, 322, 323, 324, 325, 326, 327, 328, 329, 330, 331, 332, 333, 334, 335, 336, 337, 338, 339, 340, 341, 342, 343, 344, 345, 346, 347, 348, 349, 350, 351, 352, 353, 354, 355, 356, 357, 358, 359, 360, 361, 362, 363, 364, 365, 366, 367, 368, 369, 370, 371, 372, 373, 374, 375, 376, 377, 378, 379, 380, 381, 382, 383, 384, 385, 386, 387, 388, 389, 390, 391, 392, 393, 394, 395, 396, 397, 398, 399, 400, 401, 402, 403, 404, 405, 406, 407, 408, 409, 410, 411, 412, 413, 414, 415, 416, 417, 418, 419, 420, 421, 422, 423, 424, 425, 426, 427, 428, 429, 430, 431, 432, 433, 434, 435, 436, 437, 438, 439, 440, 441, 442, 443, 444, 445, 446, 447, 448, 449, 450, 451, 452, 453, 454, 455, 456, 457, 458, 459, 460, 461, 462, 463, 464, 465, 466, 467, 468, 469, 470, 471, 472, 473, 474, 475, 476, 477, 478, 479, 480, 481, 482, 483, 484, 485, 486, 487, 488, 489, 490, 491, 492, 493, 494, 495, 496, 497, 498, 499, 500, 501, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785

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U. S. Future May Hinge on GAW Talk Outcome—Riter

The outcome of the CIO United Auto Workers demand for a guaranteed annual wage "may well determine the economic future and national security of the country," Henry G. Riter III, president of the National Association of Manufacturers, said this week.

He was addressing the association's 27th institute on industrial relations at Belleair, Fla.

"No one will disagree with the basic premise that stability in employment is most desirable, but until someone discovers how to guarantee annual sales volume, any talk of a guaranteed annual wage is nebulous and meaningless," he told the institute audience.

Plenty of Meat for Hearty May Appetites, USDA Says

Seasonally large numbers of fed cattle will be marketed during May, assuring abundant supplies of high quality beef for U. S. consumers, the USDA points out in its monthly "Plentiful Foods" report. A near record number of cattle has been on feed this season.

Pork supplies, though declining seasonally, will continue plentiful during May, the report says. Merchandising tips stress that meat has a special place in the out-of-doors living of the spring and early summer days, and such items as hot dogs, beefburgers and cheeseburgers are outdoor favorites.



YMA SUMAC, fiery Peruvian singer, will star in the Empire Room of the Palmer House during the time of the NIMPA convention. This unusual vocalist has a range of more than four octaves.

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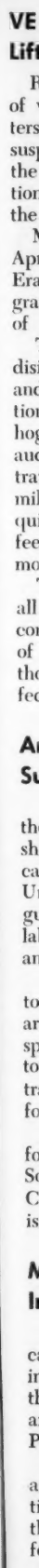
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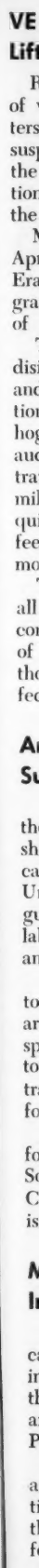
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VE Situation Good; USDA Lifts Disinfection Rules

Regulations requiring disinfection of vehicles and facilities used in interstate shipment of hogs have been suspended by the USDA because of the favorable situation in most sections of the country with respect to the hog disease, vesicular exanthema.

Memorandum No. 507.12, issued April 6 by the USDA Animal Disease Eradication Branch, suspends paragraphs (b) and (c) of section 76.35 of BAI Order 383, Revised.

These paragraphs have required the disinfection of railroad cars, trucks and other vehicles used in connection with the interstate movement of hogs from stockyards, sale barns, auction markets and other concentration points for a distance of 200 miles or more. They also have required disinfection of facilities for feeding, watering and resting hogs moved in interstate shipments.

The memorandum emphasizes that all vehicles and facilities used in connection with interstate shipments of hogs must be kept clean even though they no longer need be disinfected.

Analytical Techniques Are Subject of AOCS Course

"Analytical Techniques" will be the theme for the seventh annual short course sponsored by the American Oil Chemists' Society at the University of Illinois, Urbana, August 1-5. The course is designed for laboratory workers in the field of fats and oils.

Among the analytical techniques to be discussed and demonstrated are X-Ray, ultra violet, and infrared spectroscopy, dilatometry, chromatography, Craig countercurrent extractions, flavor evaluation, and performance testing.

Registration forms and further information may be obtained from the Society's office, 35 E. Wacker dr., Chicago 1, Ill. Advance registration is required.

Macaroni Teams with Meats In Can for Summer Pitch

Summer tie-in possibilities for meat canners are offered in the advertising campaign scheduled for June 15 through July by the National Macaroni Institute, 139 N. Ashland ave., Palatine, Ill.

The campaign will feature macaroni and egg noodles in combination with canned meats under the theme, "Macaroni and Canned Meats for Easy Summer Serving."



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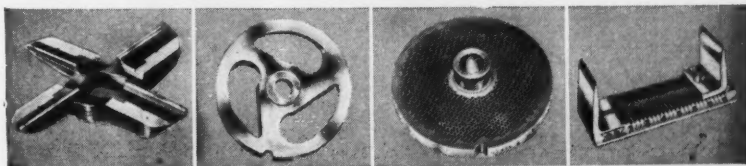
- Sausages
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LAB TESTS confirm improved color resulting from new cooker.

Apply Heat Where Needed in New Cooker

Unit that uses only half of the
shell to finish cook has upgraded
inedible tallow by 16 per cent

A 16 PER CENT improvement in the quality of inedible tallow has resulted from processing it in a new rendering cooker. Translated into market values, the additional return on the same inedible raw materials is stated to be \$2,100 in one year.

Developed and evaluated by the Elliott Packing Co., Duluth, Minn., and manufactured by The Globe Co., Chicago, the new cooker incorporates a new principle of dual range heat transfer. The cooker shell is divided into two sections, an upper and lower. The complete shell is heated at the beginning of the cook, while only

the lower half is heated during the final cook stages. Each section of the cooker has its own piping and valve control for the regulation of steam flow into the cooker.

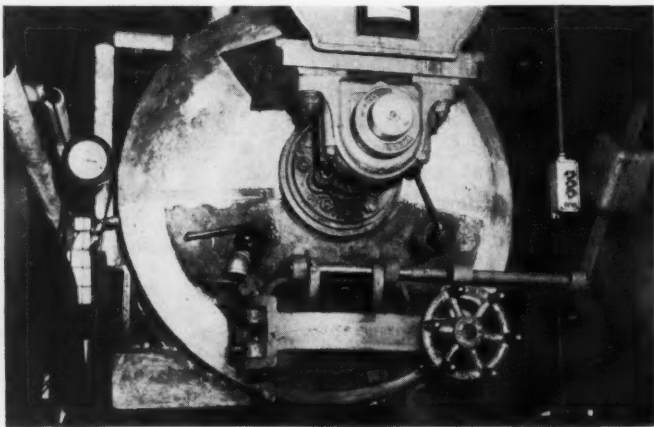
In use for over a year the new cooker, which was invented by Irven Stover, rendering superintendent, Elliott Packing Co., has consistently produced a better tallow from standard raw material cooker charges. The freed tallow from the new dual jacket cooker was compared with the product of three other conventional continuous shell cookers handling the same materials. During the period November 1, 1952 to October 31,

1953, using the conventional cookers, the firm's inedible tallow graded 46 per cent special tallow, (color 19 FAC) and 54 per cent prime (color 11A FAC). Stover observes that the color of the special tallow just hung on the allowable maximum as did the prime.

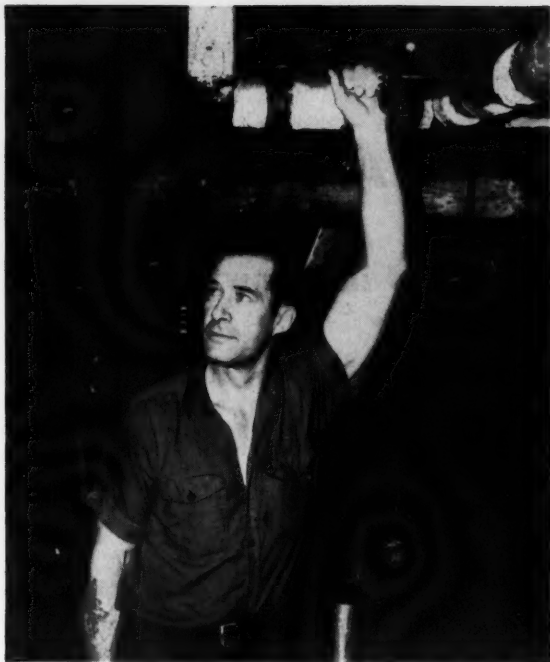
During the period November 1, 1953 to October 31, 1954, when the new cooker was used to maximum potential, the firm's tallow graded 30 per cent special and 70 per cent bleachable fancy, bleaching to 1.5 R. Lovibond or better. H. A. Elliott, president, attributes this upgrading in production of inedible tallow to



EMPLOYEES charge cooker with ground material. Load composition is controlled to give a uniform end product. Above is front view



of two compartment cooker. Note additional instrument at left for indicating temperature of lower compartment.



NORMAN CLOCK, foreman, cuts off steam to upper half of cooker.



IRVEN STOVER takes temperature readings on dumped fat.

use of the dual temperature range cooker.

All of the firm's inedible tallow, after settling, is pumped into 70,000-lb. storage tanks from which it is drawn as needed for tank car shipments. Production tests with the new cooker proved that it would continually give a tallow one to five shades lighter than the conventional cooker, Stover states.

Dudley Smith, secretary-treasurer, reports that the improved color in rendered tallow netted the firm \$2,100 more than formerly. He bases his figures on the higher percentage of the total tallow production being graded higher and the improvement in grade. Now the top tallow grades bleachable fancy which is generally worth about $\frac{1}{4}$ c more than the former top grade of prime.

Stover says that in some of the initial testing, hand picked, thoroughly clean and fresh material had a color reading of 3 FAC after processing in the new cooker. It is his opinion that equal and greater color improvements can be achieved in the average edible dry rendering operation through the use of the dual temperature cooker. Besides the better color value for the animal fats rendered by the new cooker, the finished product, when dumped, has a lower temperature. The freed fats from the dual temperature cooker will be from 10 to 15° cooler than the fats from the conventional cooker. This further

enhances the color value of the fats from the new cooker as there is no danger they will darken in color after dumping.

Eliminates Scorching

The basic reason for the improved color with the new cooker is the elimination of any danger of scorching the freed fats with high temperatures during the rendering process. When rendering with a gauge pressure of 45 psi., product temperature can reach 185°F. With the new cooker it will tend to reach an upper limit of 160°F. which generally is considered to be below the scorching danger range.

Stover states that the basic concept of the new dual temperature cooker centers on the prevention of scorching the freed fats. As the mass of raw material is rendered in the conventional cooker, product contact with the upper half of the cooker lessens progressively. With hashed or ground raw material, the material no longer contacts the upper half of the shell after about an hour of rendering time. As there is no material to cool it by a heat transfer process, the upper shell begins to approach the temperature of the steam pressure used—about 290°F. if the pressure is 45 psi., and about 310°F. if the pressure is 65 psi. Consequently, as the freed fats are paddled about, they contact the hot shell at times.

Some of this product is burned in-

stantly, Stover claims. Part of it clings to the shell and bakes onto the metal shell face. Being water soluble, this baked coating generally is freed with the next charging and contaminates the color value of the finished product. Stover says that these factors, burning of the fats as they come in contact with the hot upper half of the shell and dissolving of the baked coating, contribute to lowering the color value of the average cooker charge.

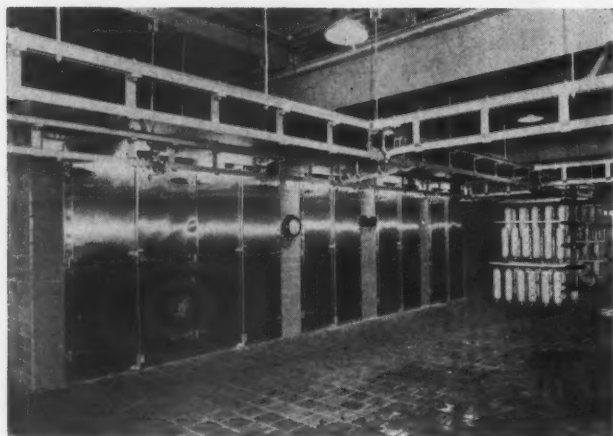
The new dual temperature cooker eliminates these two risks to color, according to Stover. After the initial period, when the entire jacket shell is heated to facilitate the freeing of the fats, the steam is admitted only to the lower half of the shell. The temperature of the upper shell then is determined solely by conduction from the lower half and radiation of vapors within the cooker. Consequently, temperature in the upper shell approximates that of the material in the cooker.

As the freed fat and raw material are in the lower half of the cooker for the rendering cycle there is a constant transfer of heat values to the product with no danger of scorching. Consistent with good rendering practices, the material is dumped when finished. Freed fats do not have a chance to reach an excessive temperature, the main cause of lower color values. Also, since there is no coating of baked fats that might im-

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If you borrow, using the new equipment as collateral, chattel mortgages are publicly filed, which is not desirable to the borrower. With the National Plan there is never a mortgage.

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pede heat transfer, the rendering time remains constant.

Stover claims that with a full heated shell the upper half tends to be insulated by the baked on fats and therefore introduces an element of variance in rendering time, particularly in the final stages when the material basically is being dried and freed of moisture.

Besides the advantages of improved color achieved both in cooking and in settling, the dual temperature cooker has other favorable factors listed as follows:

1. In spite of the fact that the cooker only uses the lower half of the shell to finish the rendering cycle, it reduces rendering time. In a test run of 60 cooks, the new cooker bettered the next best time of a conventional cooker by six minutes, Stover states. Besides yielding a better color in a shorter rendering time, the new cooker yields a fat with less fines and a crackling that has a lower grease content. The minute protein particles in the fat are not crystalized into fines by coming in contact with the hot upper shell.

2. In the year and a half the dual temperature cooker has been used it has not boiled over once, Norman Clock, rendering foreman, states.

3. The freed fats from the new dual temperature cooker will settle in about half the time. Stover attributes this fact to the lower percentage of fines in the material. The shorter settling time will reduce the amount of equipment needed for settling.

4. The vacuum drying of the charge can be conducted during the last 30 to 35 minutes of the cook with no danger of cooling the load. Since there is no danger of burning the splashed freed fats on the top part of the cooker, the drying can be completed with the heat on the bottom part of the shell.

5. An important plus is the ability to handle a partial load without any danger of burning the product. Loads as small as 4,500 lbs. have been



THE FIGURES CHECK: Irv Stover points out to H. A. Elliott how new system up-graded tallow and yielded better cracklings.

handled in the 10,000-lb. dual jacket cooker without burning the fat, Stover relates.

The idea for the dual temperature cooker came from a search to improve the firm's inedible fats. By 1948 Elliott had improved its color from 23 FAC to 17 FAC, but could not do better. Stover then conceived the idea of constructing the two-compartment cooker for better control of heat transfer.

His idea has since proven correct. Now the firm loads its dual temperature cooker and renders product at atmospheric internal pressure with steam at 45 psi. on the full shell for one hour. Then the steam is shut off from the upper half of the shell and the load finished with heat only in the lower half.

Comparative results between the two types of cookers can be noted in table at lower left.

The cooker is being manufactured by The Globe Co., under a licensing arrangement with Elliott Packing Co., which holds a patent on the new cooker.

California Beef Council To Boost Economy Cuts

An educational beef promotion campaign, emphasizing how to select and prepare less-demanded cuts, will be launched May 1 by the California Beef Industry Council. Media will include newspapers, magazines, radio and television.

Plans were formulated at a recent meeting of packers, producers and dealers at the Los Angeles stockyards, presided over by Louis H. Nohl, council vice president. Mrs. Carolyn Watson, home economist for the National Live Stock and Meat Board, Chicago, is to assist in the promotion.

Meat Merchandising to Be Topic of Chicago Clinic

Meat merchandising and operations will be the subject of the National Association of Food Chains 24th management clinic April 18 and 19 at the Palmer House, Chicago. General topics for discussion include, buying and receiving, distribution to stores, integration of meat with overall store handling more than one grade of beef, new look at self service, merchandising meats and trends in meat distribution.

Chairman of the clinic is Seth T. Shaw, manager of the administrative branch office, Safeway Stores, Inc., Washington, D. C. A dinner session Monday evening, April 18, will be devoted to consideration of industry-wide aspects of present and future meat production, processing and marketing. Research opportunities for improvement of marketing livestock also will be evaluated at the evening dinner session.

Truckers with Untaxed Gas Are Target of Iowa Bill

Iowa's House of Representatives passed and sent to the state Senate a bill to subject truckers to a fine of up to \$100 or to a jail sentence not to exceed 30 days for bringing into the state in a vehicle more than 20 gallons of motor vehicle fuel on which the Iowa gasoline tax had not been paid.

Also passed by the Iowa House was a bill to centralize in the State Public Safety Department supervision of truck weights and lengths and collection of the truck compensation taxes.

Present Iowa law forbids a trucker from bringing more than 20 gallons of untaxed gasoline into the state. Enforcement is difficult, however, and the new bill was described as a means of putting more teeth into the law.

Nebraska May Be Billed as 'Beef State' on Auto Tags

Beef's big contribution to Nebraska's economy may get recognition on the state's automobile license plates.

A bill to put the words, "The Beef State," on the license tags was sent to the floor of the state Legislature by the Agriculture Committee. Killed was a conflicting bill which would have put the words, "Homestead State," on the plates.

Packers, producers and marketing interests are backing the "beef state" promotion.

COMPARATIVE RESULTS

Divided Jacket Cooker		Regular Cooker
8838 lbs.	Load	8838 lbs.
5 hrs.-		5 hrs.-
5 min.	Cooking Time	10 min.
3659 lbs.	Drained Crax	3590 lbs.
939 lbs.	Free Grease	894 lbs.
2823 lbs.	Pressed Crax	2709.5 lbs.
836 lbs.	Pressed Grease	880.5 lbs.
20.09%	% Grease	20.08%
31.94%	% Crax	30.65%
47.97%	% Moisture	49.27%
4 hrs.-	Grease Settling	8 hrs.-
15 min.	Time	30-min.

X-54**NEW! ECONOMICAL! EVERHOT!****LEGEND BRANDER****1st****LEGEND BRANDER**with
Instant-Acting
Thermostat Control
and 6 Months
Heating
Element
Guarantee**WEIGHT: 2½ LBS.
LENGTH: 11 INCHES**

Another Everhot First! Here is the lightest-weight equipment developed for effortless legend branding. Only 2½ lbs. compared to 4 lbs. for anything comparable; only 11 inches long compared to 16 inches.

Scientifically balanced for ease and convenience of handling. Heavy-duty construction and sound engineering principles team up to provide efficiency and trouble-free operation. Instant-acting thermostatic control increases brander life . . . cuts element replacement 60 to 75% . . . lowers legend brand replacements by an easy 25%.

The X-54 boasts of an unconditional six-month heating element guarantee. Designed for use only on 110-115 A.C.

Come to EVERHOT for all your branding and stamping requirements. Write today for full information on the complete EVERHOT line, including inks and cold ink markers.

EVERHOT MANUFACTURING CO.
57 South 19th Avenue • Maywood, Illinois

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED
LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

Cannon
BRAND

**DICED SWEET
RED PEPPERS**

FIRST AND FOREMOST IN**H. P. CANNON & SON, INC.**

Main Office & Factory

Bridgeville, Delaware
Dunn, North Carolina

Plant No. 2

reputation
quality
dependability

Teen-Agers Deficient In Meat Nutrition, NSLMB Reveals

If America's 16,000,000 teen-agers actually ate meat in larger amounts for strength and vigor during their growth into adulthood, they could consume as much as 992,000,000 more pounds of beef, veal, pork and lamb annually, according to the National Live Stock and Meat Board. This exceeds by 50 per cent the 600,000,000 lbs. increase in meat production which is being predicted for 1955 as compared with 1954.

The Meat Board points out that recent findings in the field of nutrition have revealed that teen-age children—from 13 to 19 years of age—actually need from 30 to 50 per cent more of certain vital food nutrients than their fathers and mothers, especially those nutrients supplied by protein-rich meat.

In acquiring the extra nutrients the teen-agers could consume 40 per cent more meat than their parents are getting today. As the present national per capita rate of meat consumption is 156 lbs. a year, this would amount to at least 62 lbs. more per teen-ager.

The additional 992,000,000 lbs. would likely add up about as follows: 486,080,000 lbs. of beef; 416,640,000 lbs. of pork, 59,520,000 lbs. of veal and 29,760,000 lbs. of lamb. This is based on the current ratio of these meats to the total meat supply. Beef now accounts for 49 per cent of total meat production; pork, 42 per cent; veal, 6 per cent and lamb, 3 per cent.

Because of the urgent need for teen-agers to develop proper eating habits which they will carry with them into adulthood, the Meat Board is placing particular emphasis on teen-age nutrition in its program of research, education and information on meat.

Special attention is being directed to the food needs of the teen-age girl, who has been referred to as the poorest-fed member of the American family today by many authorities, including Secretary of Agriculture Ezra Taft Benson.

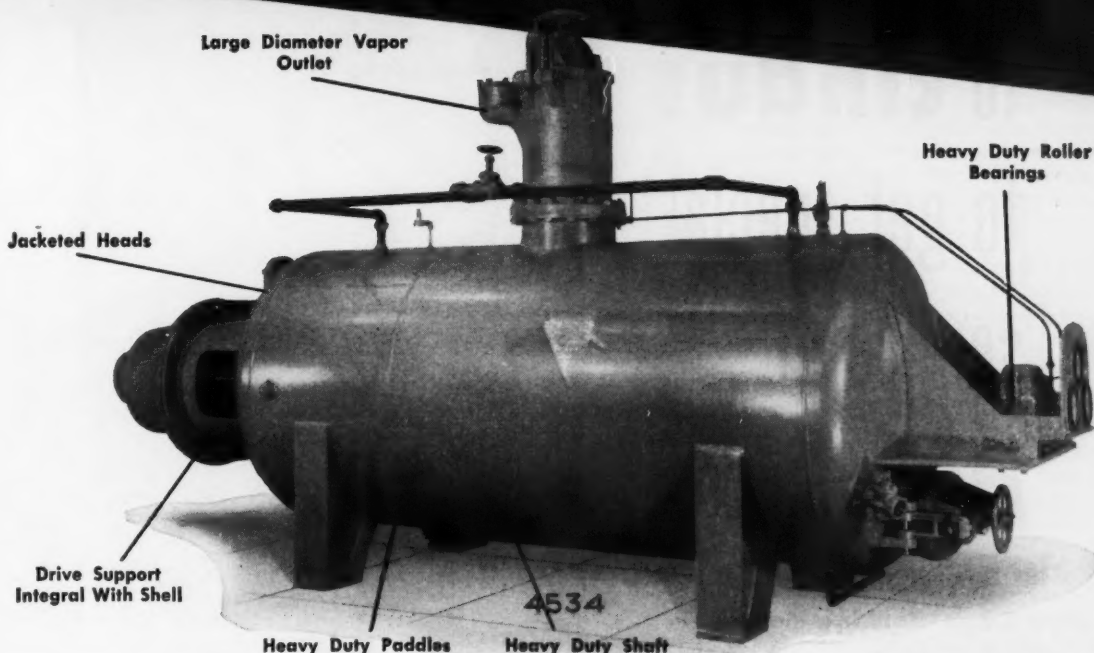
Dr. Ercel Eppright of Iowa State College, reported that 50 per cent of the teen-age girls in one study were on diets which appeared to be grossly inadequate.

Inspection Fund Gets Nod

The House Appropriations Committee has approved \$14,325,000, the full amount requested by the administration, for meat inspection activities in the fiscal year beginning July 1, 1955.

DESIGNED

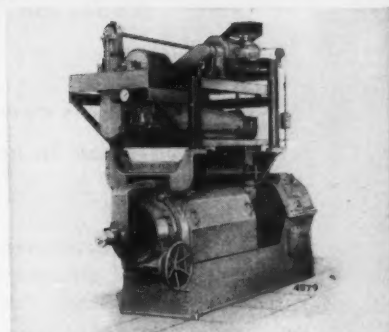
FOR CLEAN, EFFICIENT RENDERING WITH MINIMUM MAINTENANCE



Featured above is the latest style French Horizontal Melter that incorporates all the famous features synonymous with French . . . the best in rendering equipment. Note the heavy duty construction throughout . . . the heavy duty shaft that assures reduced packing gland maintenance . . . heavy duty paddles . . . the jacketed heads . . . heavy duty roller bearing and the drive support that is integral with the shell. Other outstanding features are . . . the ability to use any standard motor of the proper size . . . the V-belt drive that cushions the shock load on the cooker and assures a quieter, cleaner, and more efficient operation. Check the many new advantages of the latest French Horizontal Melter . . . it's designed for greater efficiency . . . cleaner operation . . . and minimum maintenance.

VISIT OUR BOOTH
NO. 88
PALMER HOUSE

THE **FRENCH** OIL MILL
MACHINERY COMPANY
PIOUA, OHIO U.S.A.



French Mechanical Screw Press: Offers greater profits through increased efficiency, capacity and lower operating costs.



French Solvent Renderers: Obtains more fat from meat scrap and raises protein concentration to marketable level with minimum handling.

"We switched
to **cindus**
to get special
service at
no extra cost!"

**says Emge Packing Company
Anderson, Indiana**



**"Cindus packs covers and liners in convenient-size bundles,
delivers fast in emergencies, gives our meat finest protection."**

"Standard-size bundles of covers and liners were hard to handle in limited shipping and packaging space," says Mr. Mark Kimmerling, Purchasing Agent at Emge Packing Co. "That's one big reason we switched to Cindus. At no extra cost, Cindus wraps in the size bundles we need. These smaller-size bundles simplify our handling, take up less floor space while liners and covers are being used.

"Of course, we order covers and liners in 10,000 lots to take advantage of the 3% quantity discount.* And our rush orders get prompt action, thanks to the Cindus pre-stocking program. Cindus keeps extra covers and liners on hand for us, ready for immediate delivery on short notice.

"Moreover, we like Cindus quality. Their covers and liners are highest grade, have plenty of stretch. They get our products to users' plants in first-class condition."

Call on Cindus for better service, fast delivery, tailor-made protection for your meat. We can set up special delivery arrangements, give you just the right grade covers and liners to suit your needs. Try us and see!

** Discount 3% on quantities of 10,000 to carload.*

Call or write for full details.



CINCINNATI INDUSTRIES INC.

376 Carthage Ave., Cincinnati 15, (Lockland) Ohio

Operations



EMPLOYEE finds lightweight air gun easy to use in fast coating of molds.



JOHN JUDD points to compact pressure tank above drum of coating material.

Here's a Smooth Coating Setup



TELESCOPIC view shows spray gun sliding easily through mold.



THIS IS no longer necessary. Worker demonstrates former laborious hand technique of greasing molds.

BBETTER results at lower cost are the plus features of a new technique of coating various sausage manufacturing molds. By using a new coating material, which is liquid at normal sausage room temperature, the Marhoefer Packing Co., Inc., Chicago, mechanically applies the new coating to various molds.

John Judd, plant superintendent, says the advantages of the new coating are most evident with the longer 36 in. molds used in manufacturing luncheon meats. Formerly the coating material had to be heated, and then applied by hand. The operator would soak a clean cloth in the heated coating material, squeeze it free of the excess and pull it through the

mold. This was a time consuming task.

Sausage Maker Rudy Dien said the hand coating technique often resulted in too much or too little coating. If the coating material lost some of its heat, it was deposited too thickly. The finished meat would then have white spots where the excess accumulated.

On the other hand, it was not uncommon for the operator to miss part of the mold wall when pulling the cloth through the mold. This resulted in flaking of meats which were in contact with the uncoated area. Lacking any protective coating, the meats, during processing, would bake onto the metal of the mold, making their removal more difficult. Flaking represented a double loss. The product clinging to the mold was a total loss and the actual time required to free the baked meats from the mold was increased.

Dien says improvement in quality is one of the main advantages of the new technique. There is no discoloration. He reports that formerly some of the baked material would not be completely removed and this would cause discoloration at times.

Now this trouble has been eliminated. All the mold is coated. The meats slide out quickly. Being protected by the coating during processing, the molds are easy to clean. Mechanical application is six times faster than the hand operation.

Revolving Nozzle Does the Trick

First, the coating material is placed in a 5-gal. air pressure tank. House air pressure, which is filtered for water and oil, is introduced to the tank at 45 psi. Hosing from the tank connects to a Binks spray gun. A revolving nozzle is located at the end of the 40-in. long metal tube. The nozzle sprays coating particles 8 microns in size. A holding horse attached near the end of the tube aids the operator in guiding the tube through the mold. She simply places the legs of the horse on the bottom of the mold and slides the gun through the tube. The horse holds the spray nozzle in the center of the mold. This assures complete coating of the mold.

William Dillon, general manager, says the firm intends to attach a dual tube and nozzle to the spray gun to spray two of the molds at once. The firm uses a jointed, two-in-one mold, so the two molds would be in alignment at any one time. The jointed molds are stuffed as a unit and, Dillon states, could be coated as a unit.

The new spray unit will further increase the productivity of the ma-

chine spraying technique. Another important advantage is the better yield from the coating material. Applied with air pressure as an atomized material, one pound of the new coating material covers the same area as four pounds of the material used previously. Most important, as noted earlier, it neither under nor over sprays. Each of the molds has the correct amount of the coating for easy removal of meats.

Judd states that by changing the nozzle to a conventional spray, the unit also sprays various other 6-lb. molds used in baked loaf production.

In reviewing the advantages of the new technique, John Marhoefer, president, said it basically assures a loaf with unmarred appearance. The loaf will neither flake nor show grease coating discoloration.

The new coating material is manufactured by Stuart Hale Co., Chicago.

Monosodium Glutamate Research Planned

Dr. M. J. Blish has been appointed research consultant and coordinator of a research program on uses of monosodium glutamate in foods. The program is sponsored by the Glutamate Manufacturers' Technical Committee whose membership includes the Huron Milling Co., A. E. Staley Mfg. Co. and International Minerals and Chemical Corp.

Ship Fresh or Frozen in Same Reefers with New Control System

A dual-range electronic control system makes it possible to use the same mechanical refrigerator cars in shipping either fresh or frozen foods.

Featuring an upper range of 20 to 70° F. for the shipment of fresh product and a lower range of -10 to +5° F. for frozen foods, the control has demonstrated its ability to maintain precise accuracy under a variety of operating conditions in two initial installations, according to the maker, Minneapolis Honeywell Regulator Co.

The upper range controls both heating and cooling and is designed to operate cooling relays when car temperatures climb above the pre-set control point or to turn on electric heaters if temperatures drop. The lower range operates cooling equipment only.

Both control point ranges are calibrated in 1-deg. increments, with large, easy-to-read numerals. The new control system is provided with a fail-safe feature which turns off both heating and cooling equipment in the event of a failure. With both heating and cooling turned off, the car insulation will protect the lading until the failure is detected on remote-reading thermometers installed on each car.

Keep Canadian Bacon Fresh in Special Carton

A corrugated container with special insulating qualities for refrigerated shipment of Canadian style bacon is being used by the Rose Packing Co., Inc., Chicago (see photo).

The container carries a slab of wrapped dry ice and has insulated interior and exterior. The inner pack-



ing is designed to provide added barriers of "dead air" space, while the outside is coated with reflective metallic particles which also check moisture condensation.

The meat is packed at the Rose plant at about 30° F. and is shipped in refrigerated trucks between cities. The insulation and dry ice are added to hold proper temperatures through local trucking, warehousing and receiving operations where refrigeration may be lacking. The box is designed to hold the meat under 50° F. for hours even when not in refrigerated surroundings.

Each container holds ten 6-lb. cartons. They are made by the Stone Container Corp., Chicago.

Lodwick Gets Mexico Post; Garnett Named FAS Chief

William G. Lodwick, administrator of the Foreign Agricultural Service, has been named U. S. agricultural attache to Mexico by Secretary of Agriculture Ezra Taft Benson.

Gwynn Garnett, director of foreign trade development for the American Farm Bureau Federation, succeeded Lodwick as FAS administrator, effective April 15. Garnett owns a 240-acre corn, hog and cattle farm in Clinton County, Iowa. He has held important U. S. agricultural positions in Western Europe.

Lodwick succeeded Dr. Paul G. Minneman in the Mexico post.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES



Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

VEGEX
The **HYDROLYZED PROTEIN** of Quality

Carefully
AGED
and Skillfully
BLENDED

- TO BUILD EXTRA FLAVOR
- TO RETARD COLOR FADE
- TO STANDARDIZE PRODUCTION

Write for Samples and Literature to
VEGEX CO.
175 FIFTH AVE., NEW YORK 10, N. Y.
Representations open in some territories

**Now - out of Chrysler Corporation... come
the most rugged trucks ever built!**

Announcing new Dodge "Job- Rated" Trucks!

The power line with full view design!



NEW! Super Power-Dome V-8 engines—169 to 202 hp.—the world's most powerful low-tonnage V-8's—and the most dependable sizes!

NEW! Full-view design with biggest wrap-around windshield of any make! Wrap-around rear window available, too! You get greater safety, easier handling!

NEW! Higher payloads, new no-clutch transmissions, power steering and braking, fuel-saving overdrive! Plus smartly-styled interiors, colors, 2-toning! Over 100 new features!

**Now on display at your
dependable Dodge
Truck dealer's!**



The proof keeps coming in . . .



Huron MSG does it again!

In an exhaustive scientific taste test with a panel of 353 people at a leading Midwest university*, fresh pork sausage with 0.1% Huron MSG won hands-down over sausage containing no MSG.

There it is! *Proof* that Huron MSG is the quickest, easiest way to make your pork sausage sell better.

How about cost? At the recommended level it's only about 16 cents to boost the taste appeal of 100 pounds of fresh pork sausage. No extra steps, either — you add it along with other seasonings.

Get your copy of this test report. Write, wire or phone Huron's Technical Service. Huron Milling Company, 9 Park Place, New York 7, N.Y. B.4.26

*Name on request

Huron MSG

PURE MONOSODIUM GLUTAMATE 99+%

Made by the American pioneers in protein derivatives

FACTORIES: Harbor Beach, Michigan

SALES OFFICES: 161 E. Grand Avenue, Chicago 11 • 607 Second National Building, Cincinnati 2 • 383 Brannan Street, San Francisco 7

Literature

Electrical Lift Trucks (NL 91): A 24-page catalog features electric industrial trucks of the tiering, pallet and portable loading dock types for in-plant materials handling. Specifications for the different models, special attachments, and illustrations of the equipment are included. The catalog contains construction details, maintenance needs and shows practical plant applications.

Gear Drives (NL 93): Thirty-nine standard size parallel shaft gear drives, fully enclosed, together with a complete line of baseplates and built-in backstops are described in a 32-page book. Information on the proper selection of drives, tables on load classes, service factors, ratings, overhung loads and dimensions are listed in detail.

Coal, Gas or Oil Boilers (NL 94): A colorful 8-page brochure contains data and specifications of a boiler for use with coal, gas or oil. A short summary on watertube and packaged boilers, heavy duty stockers and accessories and service is included.

Rendering Processes and Equipment (NL 95): An indexed catalog of 192 pages includes comprehensive information and specifications on procedures and equipment for dry and wet rendering. Layout drawings, equipment photographs, tables and charts are used to illustrate the material. Other points covered are data on fat protein research, statistics on inedible tallow and grease; research in handling skins and hides and average dry rendering yields. Engineering, operating and maintenance procedures for better rendering are discussed.

Self-Priming Pumps (NE 96): A 12-page bulletin on flooded suction and suction lift operations contains instructions for installation, operation and care of vertical, self-priming, self-sealing centrifugal pumps. A cutout diagram and chart show all unit parts. Friction of water in pipes for capacities of from 5 to 2000 gal. per minute is listed.

Materials Handling (NL97): Construction features, specifications and dimensions of a lift-truck designed with forks which extend beyond the outrigger wheels are outlined in a brochure.

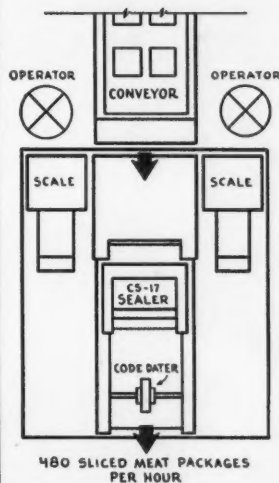
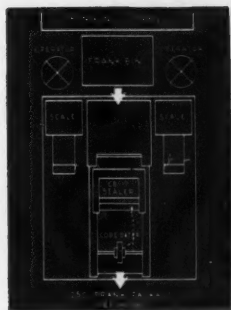
Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (4-16-55)

Name

Street

City

**GREAT LAKES
CS-17
CONVEYOR
SEALER**
for packaging
frankfurters
and sliced
luncheon meats



Don't Miss It!

**GREAT LAKES
PACKAGING
DEMONSTRATION**

Booths: 18, 19, 20

NIMPA Convention

Here is a truly outstanding achievement that is currently writing packaging history . . . and because it has to be seen to be appreciated we are reproducing an exact production line setup at this year's NIMPA Convention, April 24, 25, 26 and 27. The CS-17 Power Driven HEAT SEALING UNIT mounted on a special Great Lakes table . . . in combination with two Exact Weight Scales . . . and teamed with a U.S. Slicer-Grouper . . . makes a complete slicing and wrapping setup capable of meeting the production needs of even the largest producers at a fraction of the cost you would expect to pay for a setup geared to the production of 600 packages per hour with only two operators at the wrapping stations.

Plan to SEE it . . . or write for details!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

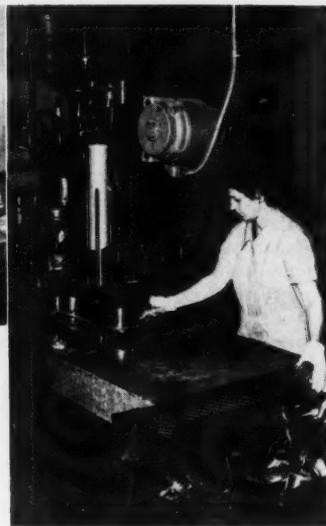
CHICAGO 18, ILLINOIS



Charles Boeck, plant manager, examines lithography on cans after retorting.



Beef is weighed to can tolerance, then carefully rolled and inserted in cans by hand.



Conveyor moves tins from packing section to sealing machine above.

Kosher Products Go Modern

AN all-Kosher meats line, prepared under both federal and rabbinical inspection, has been expanded to include five consumer packaged and three canned meat items and is merchandised through modern packaging and selling techniques.

Founded in 1890, the Feinberg Kosher Sausage Co., Minneapolis, was limited by problems of distribution in its early days. Consequently, it processed products of cured meats only. As the firm adopted modern packaging methods, its distribution area increased and so did the variety and number of products.

The firm's first venture from cured meats was into canning. In 1946 Feinberg prepared a Kosher canned meat product under the brand name Breef. Shortly after Breef was mer-

chandised, various Jewish welfare agencies purchased the product for distribution in Israel.

The U. S. Army PX System, which stocked the canned beef for persons of the Jewish faith in the Armed Forces, was instrumental in aiding in its distribution. This military handling helped spread the name of Breef.

At the same time the firm, under Arnold Feinberg, started a national distribution program spearheaded by a newspaper advertising campaign. Currently, products are shipped to places as far away as Hong Kong.

Since the beef luncheon meat proved successful, the firm has added two other items to its canned Kosher meats line—beef sausage and breakfast beef. These items were intro-

duced in Kosher markets in 1954.

In preparing the canned breakfast beef, workers first slice product and then separate it into unit weight groups. After check scaling, the meat is placed on a parchment sheet. Shingled product is then rolled and inserted in a can. The cans are crimped and vacuum-sealed.

The success of its canning operation influenced the firm to try pre-packaging some of its Kosher sausage products. The Cryovac process was selected because of the relatively long shelf life it gives a package. Frankfurters, corned beef, pastrami and beef sticks currently are packaged in Cryovac bags.

All the packages carry a colorful printed red, white and blue label

[Continued on page 65]



Corned beef is prepared in attractive consumer packages that are vacuum-sealed.



Another Kosher meat specialty put up in consumer units is breakfast beef links. They are placed in window-type packages that the consumer can easily unlock and lock.

The Man from Marathon knows what sells meat!



The Man from Marathon confers with Marathon merchandising and packaging experts on package design. He is well qualified to recommend the best packaging for your meat products.

Ask the Man from Marathon

for complete information and samples of the many cartons and overwraps available to help you and your dealers build profitable meat volume, or write Marathon Corporation, Dept. 319, Menasha, Wisconsin.



He follows through every step of the way, checking packaging problems firsthand with production men to get a package that meets your needs.



He is aware of the problems involved and puts his expert knowledge of printing techniques to good use . . . to make certain that the printing run of your package is right!



He is a willing consultant on packaging problems at any time, instructing on the best way to package efficiently . . . to help speed production and protect your product.

MARATHON PACKAGES

SELL BRANDS · PROTECT PRODUCTS · SPEED PRODUCTION



Frozen Meat Cartons
and Overwrap



Pick-Pak for Bacon



New Wallet-Pak
for Luncheon Meats



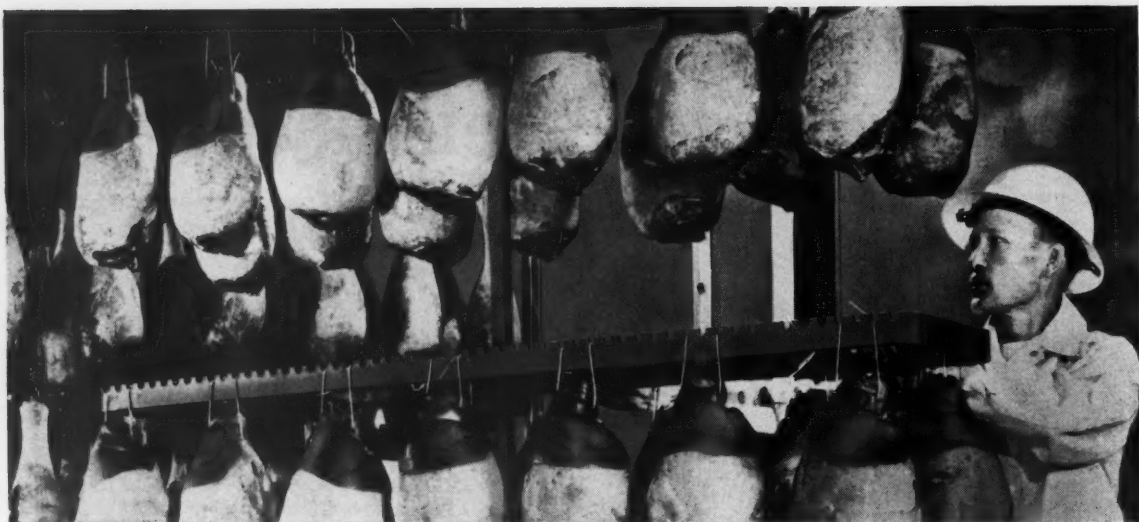
Bulk Meat Package



Wallet-Pak for
Thick Sliced Bacon

WHATEVER MEAT YOU PACK . . . SEE THE MAN FROM MARATHON!

"He'll be at the NIMPA meeting, April 23-27, in Chicago . . . stop in and see him."



THE LIXATE PROCESS

revolutionizes the making and handling of

B R I N E

in today's

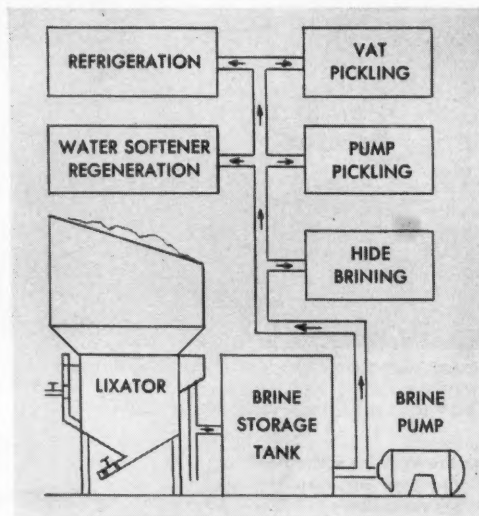
MEAT PACKING PLANTS

**AUTOMATICALLY—makes and distributes
100% Saturated Brine at LOWER COST!**

The simplified diagram at the right shows how Lixate brine is made automatically and delivered automatically to many points of use. For pickling vats, for pump pickle injected into meat, for hide brining, for regenerating zeolite water softeners . . . and for refrigeration, such as restrengthening circulating brine in unit cooler and spray deck systems.

In all Lixate installations, 100% saturated brine, self-filtered and crystal-clear, is made from inexpensive rock salt. Distribution, via piping, is completely automatic with the use of pressure switches for pump control.

Regardless of plant layout or number of different brine uses, a Lixate installation engineered by International's Industrial Division provides peak efficiency and eliminates handling of salt and finished brine. The knowledge and advice of International Sales Engineers are yours, without obligation.



INTERNATIONAL
INDUSTRIAL DIVISION



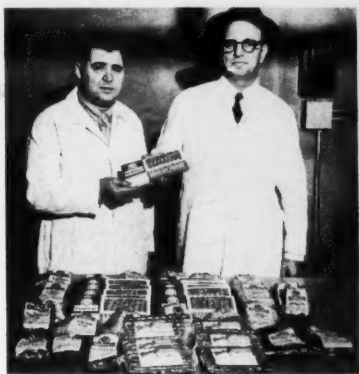
SALT COMPANY, INC.
SCRANTON 2, PA.

SALES OFFICES: Atlanta, Ga. • Chicago, Ill. • New Orleans, La. • Baltimore, Md. • Boston, Mass. • Detroit, Mich. • St. Louis, Mo. • Newark, N. J. • Buffalo, N. Y. • New York, N. Y. • Cincinnati, O. • Cleveland, O. • Philadelphia, Pa. • Pittsburgh, Pa. • Richmond, Va.

ENGINEERING OFFICES: Atlanta, Ga. • Chicago, Ill. • Buffalo, N. Y.

[Continued from page 62]
which identifies product in large type. The firm name and its Kosher classification are printed in smaller type.

A recent addition to its prepackaged line is a 1-lb. breakfast sausage package of all-Kosher beef. The links are inserted in a window wallet package furnished by Marathon. The



Prepackaged Kosher meats line is displayed here by S. Bell, vice president, and Arnold Feinberg, president.

basic color design is similar to that of the non-rigid packages.

S. Bell, vice president, said that the all-Kosher sausage products are distributed nationally and have a wide following in the local market. In the last three years the various items have been promoted on local TV stations.

Research and Development Associates to Meet in June

A symposium on monosodium glutamate, flavor accelerating agent, will be held June 7 at the Palmer House, Chicago, as part of the eighth annual meeting of the Research and Development Associates. On June 10 a detailed review on radiation sterilization of foods will be presented by members of the QM Food and Container Institute.

Anyone wishing to attend this meeting should send his request to Col. R. A. Isker, secretary of the Research and Development Associates, Chicago 9, Ill.

23rd Hormel Ham Bows

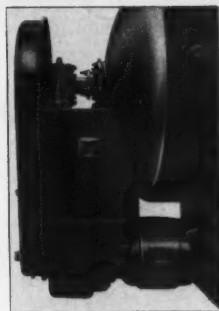
Geo. A. Hormel & Co., Austin, now merchandises 23 kinds and sizes of hams to fit the needs of various consumers. Latest to be introduced is a buffet style, thoroughly-cooked, bone-in smoked ham, which is sold in a yellow and red parchment package. The ham is deskinced, defatted and shankless.

SQUEEZED for SPACE?

get a **DUPPS**
"Space Saver Drive" **COOKER**

It's no joke when adequate space is a problem in your plant. But Dupps "Space Saver Drive" Cooker has the answer for you—Not only is it the most compact drive available, but it gives you many other features such as: Two point suspension underframe, positive lubrication on all drive parts, steel charging door, single steam outlet for easier piping and operator control.

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Close up of the compact and efficient Dupps Space Saver Drive.

THE DUPPS COMPANY

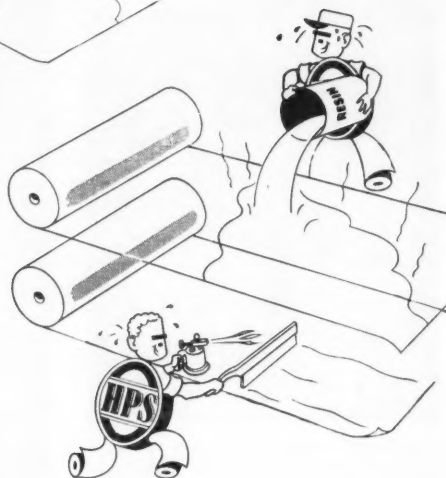
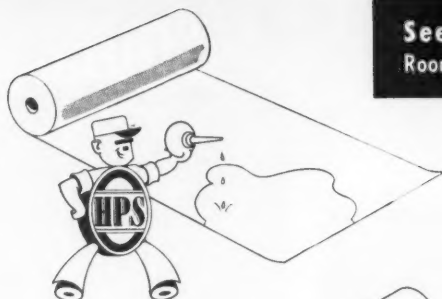
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Room 854 • Palmer House



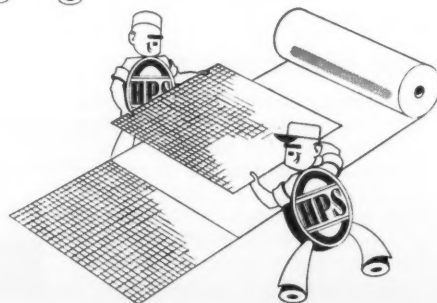
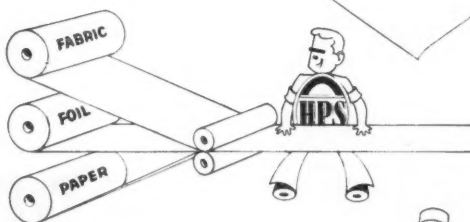
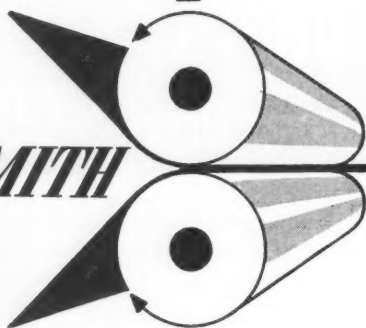
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PROTECTIVE PACKAGING MATERIALS

PAPER • FABRIC • FOIL • FILM • FIBERGLAS

Laminating
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The methods and materials selected to produce any one, or any combination, are established by the customer's use requirements. Generally speaking, we produce materials with such properties as Wet-Strength, Greaseproofness, Moldability, Waterproofness, Air, Vapor, Gas, Odor and Chemical Resistance, Heat-sealability, and others. What is your problem? Let us hear from you!

THE NATIONAL PROVISIONER

The Meat Trail...

Bryant, Housh, Gilliam Promoted by Wilson & Co.

Promotion of three executives to new managerial positions has been announced by Wilson & Co., Inc., Chicago. ROBERT E. BRYANT was named manager of the company's Memphis plant. H. B. (Bo) HOUSH was appointed general manager of the Wilson sausage division, with headquarters in the Chicago general office, and OLIVER F. GILLIAM was advanced to manager of the bakery division in Chicago.

Bryant replaces GEORGE G. ABRAHAM, who resigned to devote his time to personal interests. Abraham



R. BRYANT



H. HOUSH



O. GILLIAM

had been in charge of the Memphis plant since 1950 when Wilson purchased the property from Abraham Bros. Packing Co., which he headed as president. Bryant is a veteran of 38 years with Wilson. He had been Oklahoma City plant sales and southwestern district branch manager since 1951.

Housh has been identified with the company's sausage division throughout his 22 years of service. He had been in charge of the sausage division at Wilson's Oklahoma City plant since 1937. In his new post, he will report to C. R. MUSSER, vice president.

Gilliam, who joined Wilson in 1949, had been assistant manager of the bakery division since 1952. The division is responsible for the sales of all bulk shortening and oils in the grocery products division.

Robbed of \$9,471 Payroll

LOUIS ARONSON, manager of M. M. Mades Co., Inc., Somerville (Mass.) sausage firm, was robbed of a \$9,471 payroll by two gunmen April 8.

Week-end Fire Levels Main Building of Dreher Packing

Fire destroyed the main building of Dreher Packing Co., Inc., Columbia, S. C., April 9, causing a loss estimated at \$200,000 to \$250,000 by Columbia Mayor J. CLARENCE DREHER, JR., secretary-treasurer of the company. The loss was partially covered by insurance, he said.

Discovered about midnight by two employees, the fire apparently had started from a steam boiler used to supply the heating and cooking system. Explosions attributed to the refrigerating system's ammonia supply were heard for miles.

Firemen managed to save a small adjoining building containing about \$15,000 worth of supplies and the animal pens in which there were 178 head of livestock.

PLANTS

Sale of Berger Meat Co., Inc., Great Falls, Mont., to Great Falls Meat Co. has been announced by FRANCIS COLGAN, president of the Berger firm. Colgan, who also operates a drive-in restaurant, said he disposed of the meat packing firm on the advice of his physician and because of the pressure of other business. Great Falls Meat Co., one of Montana's largest packing plants for the past 40 years, is headed by M. H. BROWN, president and general manager.

A new abattoir and meat processing plant is under construction about a mile and a half south of Baxley, Ga. TOMMY BRANCH, the owner, said he expects to begin operations early next month.

Lancaster Canning Co., Inc., Merry Point, Va., recently was incorporated with capital stock authorization of \$100,000. M. A. SMITH is president of the firm, which cans both meat and non-meat items.

Leugel Meat Packers, Inc., Toledo, has purchased a 15-acre tract on Holland-Sylvania rd., Adams Township. The deed contains a restrictive clause providing that the land cannot be used for slaughterhouse purposes for seven years.

ARTHUR REUS, owner of Reus Cafe, San Antonio, has expanded his cafe's sausage-making facilities and now supplies German sausage to a number of retail dealers in that city.

JOB S

New office manager at Seitz Packing Co., Inc., St. Joseph, Mo., is JOE E. SKRAM of Topeka, who served in 1953 as a consultant to the ministry of economy and commerce of the Turkish government in the establishment of a modern meat industry. The project covered four new packing plants and several cold storage warehouses. Skram and his family, which now includes ten children ranging in age from 21 to 1½, lived at Ankara. Upon their return from Turkey, he entered the University of Kansas School of Business Administration.

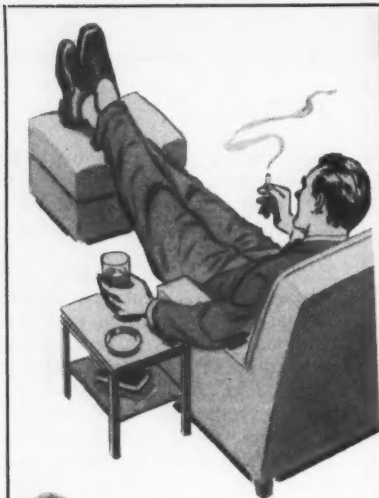
L. A. (SANDY) WASHBURN, well-known Los Angeles beef salesman, has joined the sales force of Harman Packing Co. in that city. He is author of three sales booklets handled by the PROVISIONER and served for a time as an NP correspondent in Los Angeles.

TRAILMARKS

The American Meat Institute's gold pin, representing 50 years of service to the industry, has been awarded to ROLLO HITTSON, who is in charge of all manufactured prod-



ADDED SALES EFFORT paid off in company-paid Miami vacation for these salesmen of Scott Peterson & Co., Chicago, and their wives. Shown leaving for week's vacation are Stanley Calka (upper right) with Mrs. Calka, Jim Gross and Mrs. Gross. Calka and Gross were among four salesmen awarded trip for showing highest percentage of sales increase during six-month contest. With contest awards as incentive, sales force made improved showing that more than repaid company for cost, said Scott Peterson, president.



Relax..

**AT THE CONVENTION
VISIT OUR SUITE No. 894
PALMER HOUSE**

You're Always Welcome!

Our suite will just be a pleasant place to pause for refreshment and relaxation.

We won't be there to hound you for business

— But —

If you *do* have problems you'd like to discuss, we'll be happy to give you all the benefit of our work and experience. Also, we will have some new loaves and other products, prepared from beef navels and other hard-to-sell meats that we know will interest you.

Custom
FOOD PRODUCTS, Inc.
Dept. N.P.416 701 N. Western Ave.
Chicago 12, Ill.

ucts at Jackson Packing Co., Jackson, Miss. The award was presented by JOHN H. BOMAN, president of the firm.

More than 1,200 vocational agricultural students from 82 schools in South Dakota, Minnesota and Iowa attended practice livestock and meat judging sessions recently at the John Morrell & Co. plant in Sioux Falls. The three-day vocational program was under the direction of FRANK LINGO, head of the Morrell agricultural service department. He was assisted by R. G. PLACER, head of the agricultural service department at Morrell's Ottumwa plant.

The seventh regional area, National Renderers Association, will hold its 1955 annual meeting September 21 and 22 at the Radisson Hotel, Minneapolis. H. A. YAFFEE, secretary-treasurer, announced.

JOHN E. THOMPSON, president of Reliable Packing Co., Chicago, is chairman of the meat packing industry group for "National Sunday School Week" April 11-17.

Three or four possible sites in Lee County, Fla., have been recommended by the Lee County Cattle-men's Association for a proposed \$350,000 slaughterhouse planned by a group headed by JOSEPH COHEN of Miami, TED RANDELL, vice president of the association, announced. He said that criticism from Page Park and North Fort Myers, where it was reported the plant was to be located,



THREE EASILY-PREPARED meals, using chili, are suggested in new bag designs developed for chili of Little Rock Packing Co., Little Rock, Ark. Shown being examined by Chris E. Finkbeiner (left), president of the firm, and Art Schnipper, city sales manager, bags have Arkansas Maid trade mark on one side. Other side features meal of chili with spaghetti, beans or wieners. New bags, supplied by Milprint, Inc., Milwaukee, have stimulated chili sales, Schnipper said.



J. B. McINTYRE, former traveling beef man for Swift, with his son George now operates a wholesale meat business in Downey, Cal.

"didn't do the cattlemen any good" and his group was making every effort to encourage the prospective developers to locate in Lee County.

"Progress Since 1930" is the theme of an open house set for noon to 6 p.m. Sunday, April 17, at Rader Packing Co., Columbia, Mo. Some phases of the federally-inspected plant will be in operation to show the public what takes place before the neighborhood market gets its meat supply. T. W. DIGGS, partner with T. D. DIGGS, announced.

Singing commercials will become a featured part of radio and TV promotion by Luer Packing Co., Los Angeles, for the firm's All Meat Franks. It's the firm's first use of this type of selling method. An order for a musical trademark was placed by Luer's agency, Dan B. Miner Co., with Song Ads Co., Hollywood.

WALTER HOLLE has retired after 35 years with Geo. A. Hormel & Co., all served in Chicago except for a student course at Austin. One of the firm's early salesmen in Chicago, he concentrated on Fulton st. jobbers and wholesalers in recent years. His individual sales volume during the 35 years amounted to nearly 6,000 carloads, the company said.

Plumrose, Inc., New York City, has awarded all-expense-paid trips to Denmark to seven representatives in this country for selling a specified quota of Plumrose cocktail sausage and liver spread. Plumrose, Inc., is a division of Plumrose, Ltd., and P. & S. Plum, Ltd., Copenhagen. The brokers will visit various Plumrose plants during the week's trip.

DEAN BROWN of Sinton & Brown Co., Santa Maria, is the new president of the California Cattle Feeders Association.

Swift's 4 'Quiet Men' Do Efficient Job



RICHARD TANZAR

Listens to co-worker relay instructions from foreman

FOUR men who have never heard sound have taken their place in the production line at Swift & Company, Chicago. Deaf mutes, the men are **RICHARD TANZAR, FRED KOLLENKARN, JOSEPH NEMECEK,** and **BERNARD GORDON.**

Although three of the men work together in the printing department while the fourth works in the stationery supply department, they are not "set apart." As part of the Swift team, they can and do hold their own in work or play.

Tanzar, a folding machine operator who was born deaf, was a member of the National Honor Society and president of the student council in school. He is active in the Chicago Club for the Deaf and plays golf. He and his wife, also a deaf-mute, are parents of two boys and a girl . . . none of whom is deaf.

A paper jogger in the printing department, Kollenkarn works with an associate who understands and uses sign language. Kollenkarn is active in social affairs and his hobby is repairing electrical gadgets.

Nemecek was left a deaf-mute by an attack of whooping cough when he was two years old. A

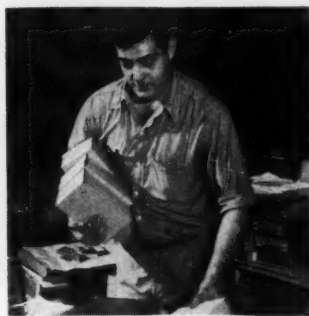
paper crater at Swift, Nemecek is the only one of the four deaf-mutes who drives a car.

His experience as an order packer in the stationery supply department has given Gordon comprehensive knowledge of Swift units and stationery supplies. Deaf since birth, Gordon is a sports enthusiast and is active in the Chicago Club for the Deaf.

"We have absolutely no difficulty with these men in their work and they are very cooperative," said N. J. Knox, manager of the Swift printing department, where three of the men work. He did caution, however, against the employment of deaf-mutes on machines where slight irregularities can be detected by a sensitive and highly trained ear, but will remain undetected by deaf-mutes.

How do deaf-mutes communicate, hear an alarm or music? Writing, lip reading and the sign language are used. They are never without paper and pencil. Vibrations of an approaching truck are picked up through their feet.

These four men who listen with their eyes and talk with their hands are Swift's quiet men.



BERNARD GORDON

Packs stationery for shipment



FRED KOLLENKARN

Jogs paper for printing



JOSEPH NEMECEK

Moves crates for loading

DEATHS

ARTHUR G. DEWELL, 56, office manager at Armour and Company's Oklahoma City plant since 1934, died of a heart attack April 7.

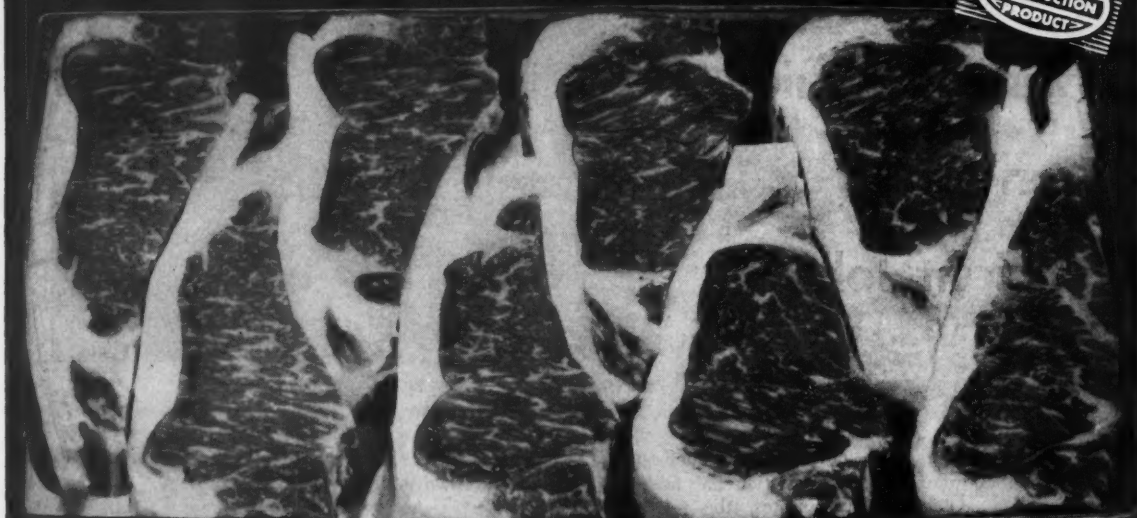
HOWELL L. MCKELLAR, salesman

for eight years for Atlas Packing Co., Los Angeles, was killed in an automobile accident in that city April 11.

SIMON GOLD, 69, president of Golden Packing Co., New York City, and a pioneer in the meat fabricating business, died April 10. Gold

entered the meat business 50 years ago in New York and formed his own firm in 1910. He founded the present concern in 1920. Gold was one of the founders and a director of the New York Council of Wholesale Meat Dealers, Inc.

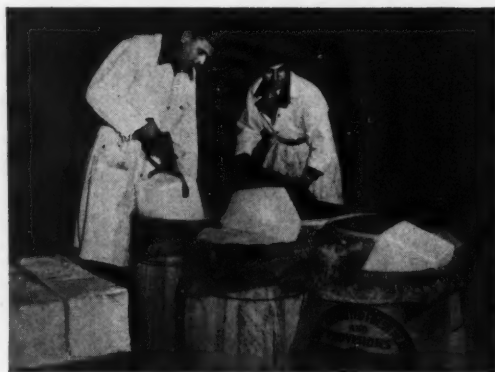
AT THE FRONTIERS OF PROGRESS YOU'LL FIND



GUARDIAN of a premium product

Pfaelzer Brothers, Inc., one of the nation's leading purveyors of quality meats, ships steaks and chops to the finest restaurants and hotels all over the country. To insure that the meat arriving in the customer's kitchen has the same high quality it has during the aging process, they use plenty of "DRY-ICE" for shipping. Cold facts dictate this choice because: "DRY-ICE" protects the quality of the meat, improves the bloom, provides a reliable cold, and is clean and economical.

Ask the PURECO "DRY-ICE" man to call on you. We will be glad to help you with your shipping problems. There are nearly 100 PURECO depots located all over the country for your convenience.



Pfaelzer Bros. beef being packed for shipment. Thanks to "DRY-ICE" protection, this meat will arrive at its destination in tip-top condition.



Pure Carbonic Company

NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

GENERAL OFFICES: 60 EAST 42ND STREET, NEW YORK 17, NEW YORK

PURE CARBONIC COMPANY is a division of AIR REDUCTION COMPANY, INCORPORATED Principal products of other divisions include: AIRCO—industrial gases, welding and cutting equipment and acetylenic chemicals OHIO—medical gases and hospital equipment NATIONAL CARBIDE—pipeline acetylene and calcium carbide COLTON—polyvinyl acetates, alcohols and other synthetic resins.

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NEW EQUIPMENT and Supplies

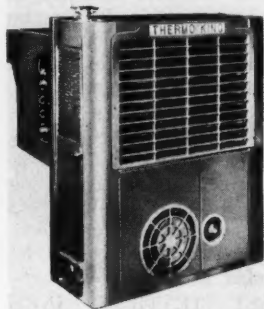
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

NEW ENGINES FOR GM TRUCKS (NE 186)—Two new V-8 engines and a lighter weight Diesel unit have been added to GMC Truck and Coach divisions 1955 Blue Chip truck line of other diesels and 6-cylinder engines. The V-8's develop 155 and 175 hp. and the diesel, 175-185 hp. The



6-cylinder engines range from 130 to 225 hp. Among engineering features are aluminum-on-steel bearings, chrome-plated top compression rings and rotating exhaust valves. The truck pictured here is a medium-duty tractor.

TRUCK REFRIGERATION UNITS (NE 182)—U. S. Thermo Control Co. is now producing in quantity its new "pancake" models that are 40 per cent thinner than previous units and are designed to fit the



new cab-over-engine longer trailer trend in trucking. The models are available for both cooling and heating in engine, electric and combination engine-electric power. Some models operate on gas engine on the road and plug into electric power at the terminal.

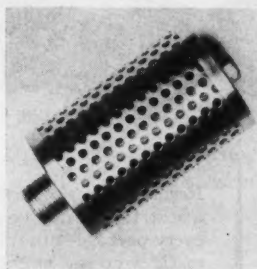
NEW ICE-SLINGER HOSE (NE 181)—A special hose tube is said to withstand constant pounding from jagged pieces of ice and thus be efficient for loading trucks, refrigerator cars and other ice compartments. The hose, made by B. F. Goodrich Co. Industrial Products division, operates as a suction hose up to full vacuum or as a discharge hose up to 30 psi. Light and easy to handle, the hose is reinforced with spiral wire in the wall and is available in sizes 2, 2½, 3 and 4 in.

CAB-OVER-ENGINE TRUCKS (NE 183)—Mack Trucks, Inc., has come up with a new series of highly maneuverable trucks that feature a cab that lifts vertically from the chassis for



easy servicing. The trucks are built in sizes from 20,000 to 28,000 lbs. gross vehicle weight and as tractors in the 40,000- to 53,000-lb. gross combination weight range. Utilizing wide front axles and large steering wheels, some of the models can turn in a circle 34 ft. in diameter. Light chassis weight, combined with a design that distributes more load on the front axle, allows greater payloads. The cab can be raised by using a hand pump or by optional hydraulic power and without the necessity of making disconnections of any kind, Mack states.

FILTER FOR CURING BRINE (NE 178)—Installed at the intake or suction side of brine tanks, this unit filters the brine solution to

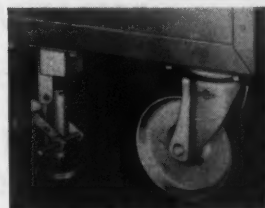


prevent clogging of pumps, valves, artery and spray needles. Constructed of non-magnetic stainless steel, the filter has no dead ends in which sediment can accumulate. The perforated housing protects the filtering wire mesh. The cylindrical mesh is interlocking and can be opened for simple and thorough cleaning without disconnecting the main filter body. Two or more units can be installed in manifold arrangement for additional capacity. Maker is Presto Precision Products, Inc.

NEW MEAT LOAF CASING (NE 179)—Tee-Pak, Inc., has designed a single wound casing made of 120-gauge pliofilm for meat loaves. The pliofilm casing does not require pre-soaking or a hot water dip after stuffing. The material possesses a high degree of elastic memory and attempts to return to its original shape when released from the stretch position after the loaf has been inserted,

thus it clings tightly to product. A 75-gauge, double wound casing is also offered in this line. The two casings are available with either a sealed or unsealed end and in many diameters.

LOCK FOR CASTERED TRUCKS (NE 176)—A new retractable position lock which clears the floor by 3¼ in. has been introduced by The Bassick Co. The device locks and releases with minimum downward foot



pressure on readily accessible levers. The thick friction facing of the lock is oil-resistant neoprene which is said to grip the floor securely.

AUTOMATIC CODER (NE 168)—Synchronized with packaging equipment, a new coder automatically imprints cellophane, glassine, waxed paper, foil, tissue and similar wrappings at the packaging point. Heat and pressure are used in the process to produce clear, sharp and permanent impressions in a wide range of colors on any material that will accept hot roll-leaf imprinting. Said to be easy and economical to install, the coder does not require an operator. It is made by Industrial Marking Equipment Co.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (4-16-55).

Key Numbers

Name

Street

NEW...Sales-winning MEAT PACKAGING

with Perfect Electric-Eye Registration from
Your Printed Package Design!



**EASY
AUTOMATIC
OPERATION**

Regardless of size or shape, you get a neat, tight, perfect-register wrap on every package with a Hayssen automatic wrapping machine. Also, production men report savings up to 80% over previous wrapping costs.

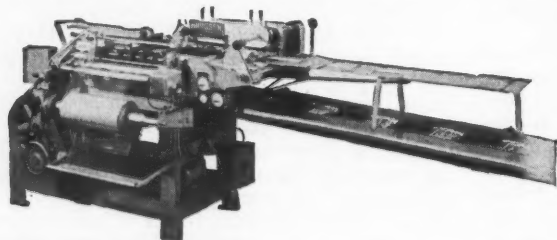
**FASTER,
SIMPLE TO
CHANGE SIZE**

No complicated adjustments from size-to-size on a Hayssen. No gears or sprockets to remove or change... no need for expensive mechanics to change size, either. So simple the operator does it on the job.

**COSTS LESS,
DURABLY
BUILT**

Hayssen's simple, rugged design, using fewer moving parts, keeps these machines working and saving through years of dependable, trouble-free service. Both the cost of the machine and the maintenance are so low you won't believe it.

This new HAYSSEN BACON WRAPPER is Versatile, Dependable, Economical



Let our Packaging Engineers help you with your packaging problems... **WRITE US TODAY** for further details.

Hayssen MFG. COMPANY

Since 1910, Manufacturers exclusively of automatic wrapping and packaging machines.

Dept. NP-4, SHEBOYGAN, WISCONSIN

Atlanta • Boston • Chicago • Dallas • Denver • Detroit • Los Angeles • Minneapolis
New York • Philadelphia • St. Louis • San Francisco • Seattle • Montreal • Toronto

Flashes on suppliers

WM. J. STANGE CO.: MACLYN R. PEAT has been placed in charge of the analytical laboratory of this Chicago firm. Peat received his B. S. degree in chemical engineering from Northwestern university and was chief of the technical research department of Morton Salt Co., prior to joining the technical staff at Stange.



M. R. PEAT

THE VISKING CORP.: A west coast operation, including a branch sales office and warehouse, has been established at 912 E. Third st., Los Angeles, by this Chicago firm. Under the supervision of JOSEPH P. DANIELE, the new setup will handle Visking's complete line of casings.

SHELLMAR-BETNER DIVISION CONTINENTAL CAN CO.: Appointment of R. F. NELSON as general manager of sales has been announced by B. C. BETNER, JR., vice president. Nelson, formerly vice president of Rhinelander Paper Co. and former president of Glassine Paper Co., will maintain headquarters at Mount Vernon, Ohio. Betner also announced appointment of E. F. BURKE as manager of sales for the central division in Chicago.



R. F. NELSON

KEARNS & SMITH SPICE CO.: Following a fire which completely destroyed its former headquarters, this Chicago firm is now occupying its own building at 4537 W. Fulton st. Entirely new grinding and processing machinery is being used. Telephone number is AUstin 7-8432.

MIDWEST TEXTILES, INC.: Offices and factory of this company have been moved to 943 W. Sixth st., Cincinnati 3, Ohio. The telephone number is CArfield 6549 and 6550.

ROBERT GAIR CO., INC.: NORMAN F. GREENWAY, senior vice president in charge of the folding cartons division of this New York company, has been elected president of the Folding Paper Box Association of America.

BOSS

CHOP•CUT TURNS OUT MORE PRODUCT PER HOUR

Increases capacity in relation to bowl size,
power demand and time cycle.

PROFIT!

Reduces chopping time. Increases
absorption qualities of meat. By
using the CHOP•CUT, lower grades
of meat produce finer finished product.

VERSATILE!

Does all the work of the
silent cutter but 50% faster
and in one operation as
materials are added just as
they are in a silent cutter.

SUPERIOR PRODUCT!

Eliminates shorting. Produces a more
homogenous product with greater
capacity for absorption.

FRICTION REDUCED!

In the CHOP•CUT knife friction is greatly
reduced allowing a longer chop, if
necessary, to produce an extremely
fine cut product, or the use of
water instead of ice.

CHOP•CUT IS FASTER



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Ready and waiting for your hamburgers

Whether you're canning juicy hamburgers, hash, stew or any other meat product, Continental is prepared to give you proper containers *on the double*. As part of our Tailor-Made Package Service, we'll get them to you when and where you say — either plain, or lithographed by craftsmen who are tops in the field. Moreover, we make avail-

able to our customers a lot of important research and engineering helps to keep product quality high and plant operations humming smoothly.

Why not see what Continental can do for you. We're *ready* to tell you our story anytime. All we're waiting for is a call from you.

CONTINENTAL © CAN COMPANY

EASTERN DIVISION: 100 E. 42nd St., New York 17

CENTRAL DIVISION: 135 So. La Salle St., Chicago 3

PACIFIC DIVISION: Russ Building, San Francisco 4



Meat Production Smallest of Year

Production of meat for last week at 342,000,000 lbs. was 4 per cent smaller than the 357,000,000 lbs. the previous week, but about the same as for the corresponding period of last year. It was also the smallest volume for any week so far this year. Cattle slaughter and beef output were down 3 per cent from the week before and about 6 per cent smaller than a year ago. Hog slaughter and pork production were down for the fourth straight week and the smallest of the year. Slaughter of sheep and lambs and production of the meat declined to the smallest volume of the year. Estimated slaughter and meat production by classes appear below:

BEEF			PORK (Excl. lard)		
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
April 9, 1955	319	170.3	1,035	144.1	
April 2, 1955	330	176.2	1,073	150.6	
April 10, 1954	339	183.3	922	130.4	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
April 9, 1955	145	15.4	256	12.3		342
April 2, 1955	157	16.6	269	13.2		357
April 10, 1954	143	15.2	268	12.8		342

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 369,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

CATTLE			HOGS		
	Live	Dressed	Live	Dressed	
April 9, 1955	970	534	242	139	
April 2, 1955	970	534	245	140	
April 10, 1954	973	541	243	141	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt. Mil. lbs.	
	Live	Dressed	Live	Dressed			
April 9, 1955	190	106	102	48		13.8	34.7
April 2, 1955	190	106	103	49		13.9	34.5
April 10, 1954	189	106	100	48		13.7	30.6

NEGATIVE CUT-OUT VALUES AT WIDEST IN WEEKS

(Chicago costs and credits, first two days of the week)

Hog cut-out values continued their downward movement as live costs out-distanced rising prices on pork. All three weight classes of porkers felt the trend, pushing negative values their widest in several weeks. Lean cuts in some instances were higher than last week.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Pct. Price			Value			Pct. Price			Value			Pct. Price			Value		
live	per	per	per	per	per	live	per	per	per	per	per	live	per	per	per	per	per
wt.	lb.	cwt.	cwt.	fin.	fin.	wt.	lb.	cwt.	cwt.	fin.	fin.	wt.	lb.	cwt.	cwt.	fin.	fin.
Skinned hams	12.7	42.3	\$ 5.37	\$ 7.74	12.7	42.3	\$ 5.35	\$ 7.53	13.0	40.8	\$ 5.30	\$ 7.47					
Picnics	5.7	34.1	1.37	1.95	5.6	23.3	1.30	1.82	5.4	22.8	1.24	1.75					
Boston butts	4.2	28.2	1.18	1.72	4.1	25.9	1.06	1.56	4.1	25.9	1.07	1.47					
Loins (blade in)	10.1	39.9	4.08	5.82	9.8	37.9	3.72	5.26	9.6	36.9	3.55	5.05					
Lean cuts			\$11.95	\$17.23			\$11.45	\$16.11			\$11.16	\$15.74					
Bellies, S. P.	11.0	28.6	3.15	4.52	9.5	28.3	2.68	3.82	4.0	28.1	.92	1.32					
Bellies, D. S.					2.1	16.9	.35	.51	8.6	16.9	1.46	1.98					
Fat backs					3.2	9.0	.29	.40	4.6	9.7	.45	.61					
Jowls					1.7	9.2	.16	.23	1.9	9.2	.17	.25					
Raw leaf	2.3	12.2	.28	.39	2.2	12.2	.27	.38	2.2	12.2	.27	.38					
P. S. lard, rend. wt.	14.9	11.8	1.76	2.53	13.4	11.8	1.59	2.21	11.6	11.8	1.38	1.87					
Fat cuts and lard			\$ 5.35	\$ 7.67			\$ 5.34	\$ 7.55			\$ 4.65	\$ 6.41					
Spareribs	1.6	32.1	.51	.74	1.6	25.0	.41	.59	1.6	23.6	.36	.52					
Regular trimmings	3.3	12.6	.42	.59	3.1	12.6	.39	.53	2.9	12.6	.37	.52					
Feet, tails, etc.	2.0		.20	.30	2.0		.20	.29	2.0		.20	.29					
Offal & misc.			.55	.80			.55	.78			.55	.77					
TOTAL YIELD & VALUE	69.5		\$18.98	\$27.33	71.0		\$18.34	\$25.85	71.5		\$17.29	\$24.25					
Cost of hogs			Per cwt. \$18.00		Per cwt. \$17.90		Per cwt. \$17.48		Per cwt. \$17.29		Per cwt. \$16.60						
Condemnation loss			.02		.02		.02		.02		.02						
Handling and overhead			1.43		1.27		1.16		1.16		1.16						
TOTAL COST PER CWT.			\$19.45		\$19.19		\$18.66		\$18.66		\$18.60						
TOTAL VALUE			18.98		18.34		17.29		17.29		16.60						
Cutting margin			—\$.47		—\$.85		—\$1.18		—\$1.37		—\$1.85						
Margin last week			.27		.39		.68		.94		1.13						

MEAT EXPORTS-IMPORTS

Exports and imports of meats during January, as reported by the U. S. Department of Agriculture:

	Jan., '55	Jan., '54
EXPORTS (domestic)—Pounds		
Beef and veal—		
Fresh or frozen	5,635,514	182,277
Pickled or cured	828,000	608,694
Pork—		
Fresh or frozen	506,968	327,278
Hams & shoulders, cured or cooked	1,200,962	656,444
Bacon	288,901	398,852
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	2,594,224	3,515,383
Sausage, bologna & frankfurters (except canned)	106,314	89,926
Other meats, except canned	3,910,674	2,720,379
Canned meats—		
Beef and veal	533,963	190,688
Sausage, bologna & frankfurters	361,077	160,908
Hams and shoulders	23,236	58,763
Other pork, canned	228,572	178,900
Other meats & meat products, canned	257,983	65,201
Lamb and mutton (except canned)	53,593	11,990
Lard (includes rendered pork fat)	54,807,146	33,606,714
Tallow, edible	361,212	490,162
Tallow, inedible	83,610,723	77,397,004
Inedible animal oils, n.e.c. (includes lard oil)	70,170	182,090
Inedible animal greases & fats (incl. grease stearin)	17,227,283	11,614,893
IMPORTS—		
Beef, fresh or frozen	1,680,818	1,820,699
Veal, fresh or frozen		32,918
Beef and veal, pickled or cured	304,746	3,456,582
Canned beef (includes corned beef)	4,516,437	6,046,068
Pork, fresh or chilled or frozen	4,142,335	3,224,843
Hams, shoulders, bacon & other pork	690,620	442,791
Canned cooked hams & shoulders	9,349,276	7,008,346
Other pork, prepared or preserved	1,169,619	584,541
Meat, canned, prep. or pres. n.e.s.	583,738	
Lamb, mutton and goat meat	103,215	163,497
Tallow, edible		
Tallow, inedible	166,380	

*Includes many items which consist of varying amounts of meat.

†Not cooked, boned or canned or made into sausage.

*Includes fresh pork sausage.

Compiled from official records, Bureau of the Census.

California Leads Again in Cattle, Sheep Kill; Iowa, Hogs

California continued its lead in cattle and sheep slaughter in February, while Iowa held firmly to its lead in hog slaughter and Wisconsin in calves. The west coast state recorded a cattle kill of 171,000 head, followed by 148,000 in Illinois, while Iowa and Nebraska tied for third place with 132,000 each. The 124,000 head of calves killed in Wisconsin ranked it first, followed by 98,000 in New York and 69,000 in Pennsylvania.

Iowa was far out in front in February hog slaughter, with 906,000 animals. Illinois packers butchered 563,000 hogs for second place and Minnesota placed third with 458,000. California slaughter of 169,000 sheep and lambs stood first by a wide margin compared with 110,000 in Iowa and 109,000 for Nebraska. second and third respectively.



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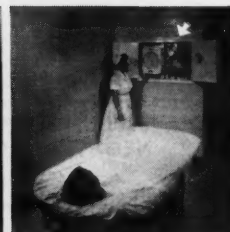
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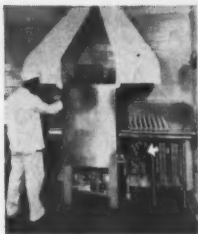
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Meat and supplies

prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
(l.c.l. prices)	
Native steers, Apr. 12, 1955	
Prime, 600/800	48
Choice, 500/700	38 @ 38½
Choice, 700/800	38 @ 38½
Good, 500/700	35
Commercial cows	27
Bulls	26¼
Canner & cutter cows	23½

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	58 @ 62
Foreqtrs., 5/800	36½ @ 37
Rounds, all wts.	47½
Trd. loins, 50/70 (lcl)	95 @ 1.08
Sq. chucks, 70/90	33
Arm chucks, 80/110	31
Ribs, 25/35 (lcl)	68 @ 70
Briskets (lcl)	33 @ 33½
Navels, No. 1	12
Flanks, Rough No. 1	13 @ 13½
Choice:	
Hindqtrs., 5/800	46½ @ 47
Foreqtrs., 5/800	32½
Rounds, all wts.	44 @ 44½
Trd. loins, 50/60 (lcl)	88 @ 72
Sq. chucks, 70/90	33
Arm chucks, 80/110	31
Ribs, 25/35 (lcl)	52 @ 53
Briskets (lcl)	33 @ 33½
Navels, No. 1	12
Flanks, Rough No. 1	13 @ 13½
Good:	
Rounds	41 @ 43
Sq. cut chucks	29 @ 31
Briskets	42 @ 44
Ribs	42 @ 44
Loins	53 @ 56

COW & BULL TENDERLOINS

Cows, 3/dn. (frozen)	57 @ 60
Cows, 3/4 (frozen)	75 @ 78
Cows, 4/5 (frozen)	77 @ 80
Cows, 5/up (frozen)	90 @ 92
Bulls, 5/up	90 @ 92

BEEF HAM SETS

Knuckles, 7½ up	41½
Insides, 12/up	41½
Outsides, 8/up	37

BEEF PRODUCTS

Tongues, No. 1, 100's	29
Hearts, reg. 100's	11
Livers, sel., 30/50's	28 @ 29
Livers, reg., 30/50's	21 @ 22
Lips, scalded, 100's	10
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5½
Tripe, cooked, 100's	8
Lungs, 100's	8
Melts, 100's	8
Udders, 100's	5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	35 @ 38
Veal breads, under 12 oz.	72
12 oz. up	1.15
Calf tongue, 1 lb./down	22 @ 24
Ox tails, under ¾ lb.	16½
Ox tails, over ¾ lb.	18½

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52
Hams, skinned, 16/18 lbs., wrapped	49
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	51
Bacon, fancy, trimmed, brick-ket off, 8/10 lbs., wrapped	40
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	38
Bacon, No. 1 sliced, 1-lb. open-faced layers	49

VEAL—SKIN OFF

(Carcasses)	
(l.c.l. prices)	
Prime, 80/110	\$42.00 @ 44.00
Prime, 110/150	41.00 @ 42.00
Choice, 50/80	33.00 @ 35.00
Choice, 80/110	38.00 @ 40.00
Choice, 110/150	38.00 @ 40.00
Good, 50/80	30.00 @ 33.00
Good, 80/150	35.00 @ 38.00
Commercial, all wts.	25.00 @ 32.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	16 @ 17
Good, 70/down	15 @ 16

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	44 @ 45
Prime, 50/60	43 @ 44
Choice, 40/50	43 @ 44
Choice, 50/60	41 @ 42
Good, all wts.	38 @ 41

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%	14½ @ 15
bbbs.	
Pork trim., guar. 50%	16½ @ 17
lean, bbbs.	
Pork trim., 80% lean,	28½ @ 29
bbbs.	
Pork trim., 95% lean,	38½ @ 39
bbbs.	
Pork head meat	20
Pork cheek meat, trim.	24½
bbbs.	33
C. C. cow meat, bbbs.	35
Bull meat, bon's, bbbs.	23½
Beef trim., 75/85, bbbs.	28
Beef trim., 85/90, bbbs.	34
Bon's chucks, bbbs.	21
Beef cheek meat, trmd.	18
bbbs.	34½
Beef head meat, bbbs.	27½ @ 28
Swank meat, bbbs.	
Veal trim., bon's, bbbs.	

FRESH PORK AND PORK PRODUCTS

Hams, skinned, 10/12	44½
Hams, skinned, 12/14	44½
Hams, skinned, 14/16	43½
Pork loins, reg., 8/12	43
Pork loins, bon's, 100's	60
Shoulders, 16/dn., loose	28
Picnics, 4/6 lbs., loose	26½
Picnics, 6/8 lbs.	25
Pork hivers	10 @ 10½
Boston butts, 4/8 lbs.	30 @ 31
Tenderloins, fresh, 10's	82 @ 84
Neck bones, bbbs.	9
Brains, 10's	10
Ears, 30's	11 @ 12
Snouts, lean in, 100's	7½ @ 8
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1½ to 1½ inch	60 @ 80
Domestic rounds, over 1½ inch, 140 pack	75 @ 1.15
Export rounds, wide, over 1½ inch	1.25 @ 1.50
Export rounds, medium, 1½ @ 1½ inch	90 @ 1.10
Export rounds, narrow, 1½ inch, under	1.00 @ 1.25
No. 1 weans, 24 in. up	13 @ 16
No. 1 weans, 22 in. up	9 @ 13
No. 2 weans	8 @ 10
Middles, sew, 1½ @ 2½	1.00 @ 1.35
Middles, select wide, 2 @ 2½ in.	1.25 @ 1.50
Middles, extra select, 2½ @ 2½ in.	1.95 @ 2.30
Beef bungs, exp. No. 1	25 @ 32
Beef bungs, domestic	20 @ 26
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	14 @ 22
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 26 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.50 @ 3.00
Spec. med., 35 @ 38 mm.	1.70 @ 2.10
Export bungs, 34 in. cut	45 @ 55
Lge. pr. bungs, 34 in.	32 @ 35
Med. prime bungs, 34 in. cut	25 @ 29
Small prime bungs	13 @ 20
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.70 @ 5.15
24/26 mm.	4.80 @ 5.10
22/24 mm.	4.50 @ 4.80
20/22 mm.	3.25 @ 3.65
18/20 mm.	2.25 @ 2.65
16/18 mm.	1.50 @ 1.90

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 88
Thuringer	45 @ 48
Farmer	85 @ 70
Holsteiner	70 @ 72
B. C. Salami	76 @ 79
Genoa style salami, ch.	91 @ 94

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DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog cas...	37½
Pork sausage, bulk ...	32½ @ 34½
Pork sausage, sheep cas...	47½ @ 50
Frankfurters, sheep cas...	49 @ 49½
Frankfurters, skinless...	38½ @ 40½
Bologna (ring) ...	37 @ 44
Bologna, artificial cas...	33 @ 35½
Smoked liver, hog bungs...	41½ @ 43
New Eng. lunch, spec...	56 @ 57
Polish sausage, smoked...	60
Tongue and blood ...	42½
Pickle & Pimiento loaf...	33½ @ 35½
Olive loaf ...	35½ @ 41½
Pepper loaf ...	50½

SEEDS AND HERBS

(L.C.I. prices)	
	Ground
	Whole for Sausage
Caraway seed ...	26
Cominos seed ...	20
Mustard seed, fancy ...	23
Yellow American ...	18
Oregano ...	34
Coriander, Morocco, Natural, No. 1 ...	17
Marjoram, French ...	46
Sage, Dalmatian, No. 1 ...	56
	64

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Salt, n. ton, f.o.b. N.Y.	
Dbl. refined gran. ...	11.25
Small crystals ...	14.00
Medium crystals ...	15.40
Pure rfd., gran. nitrate of soda ...	5.25
Pure rfd., powdered nitrate of soda ...	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton) ...	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 98 basis, f.o.b. N.Y.	5.85
Refined standard cane gran., basis (Chgo.) ...	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% ...	8.10
Dextrose, per cwt.	
Cerelose, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
	Whole Ground
Allspice, prime ...	1.10 1.19
Resifted ...	1.17 1.25
Chili Powder ...	47
Chili Pepper ...	41
Cloves, Zanzibar ...	64 70
Ginger, Jam., unbl. ...	50 56
Mace, fancy, Banda ...	1.70 1.90
West Indies ...	1.65 1.75
East Indies ...	1.75
Mustard flour, fancy ...	37
No. 1 ...	33
West India Nutmeg ...	55
Paprika, Spanish ...	51
Pepper, Cayenne ...	54
Red, No. 1 ...	53
Pepper:	
White ...	72 78
Black ...	55 61

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 12	San Francisco Apr. 12	No. Portland Apr. 12
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$39.00@41.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	38.00@39.00	39.00@40.00	38.00@41.00
Good:			
500-600 lbs.	36.00@39.00	36.00@37.00	36.00@39.00
600-700 lbs.	34.00@38.00	35.00@36.00	35.00@38.00
Commercial:			
350-500 lbs.	32.00@35.00	33.00@35.00	32.00@35.00
COW:			
Commercial, all wts. ...	26.00@28.00	27.00@32.00	26.00@32.00
Utility, all wts.	24.00@27.00	24.00@27.00	25.00@29.00
FRESH CALF: (Skin-Off) (Skin-Off) (Skin-Off)			
Choice:			
200 lbs. down ...	37.00@40.00	None quoted	40.00@44.00
Good:			
200 lbs. down ...	35.00@38.00	39.00@40.00	38.00@42.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	42.00@44.00	43.00@45.00	42.00@45.00
50-60 lbs.	41.00@43.00	40.00@43.00	40.00@43.00
Choice:			
40-50 lbs.	42.00@44.00	43.00@45.00	42.00@45.00
50-60 lbs.	41.00@43.00	40.00@43.00	40.00@43.00
Good, all wts.	39.00@42.00	38.00@41.00	39.00@42.00
MUTTON (EWE):			
Choice, 70 lbs. down ...	20.00@23.00	None quoted	16.00@19.00
Good, 70 lbs. down ...	20.00@23.00	None quoted	16.00@19.00
FRESH PORK (Carcass): (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	None quoted	31.00@33.00	None quoted
130-160 lbs.	29.00@30.00	29.00@31.00	29.00@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	47.00@49.00	50.00@52.00	46.00@49.00
10-12 lbs.	47.00@49.00	48.00@50.00	46.00@49.00
12-16 lbs.	47.00@49.00	46.00@50.00	45.00@48.00
PICNICS: (Smoked) (Smoked) (Smoked)			
4-8 lbs.	32.00@36.00	32.00@36.00	32.00@36.00
HAMS, Skinned:			
12-16 lbs.	47.00@53.00	52.00@54.00	47.00@52.00
16-18 lbs.	47.00@52.00	48.00@52.00	46.00@50.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	40.00@49.00	52.00@54.00	48.00@53.00
8-10 lbs.	38.00@47.00	44.00@48.00	44.00@48.00
10-12 lbs.	36.00@45.00	40.00@45.00	41.00@45.00
LARD, Refined:			
1-lb. cartons ...	16.50@18.25	17.00@18.00	15.50@17.00
50-lb. cartons & cans ...	16.00@17.75	16.00@17.00	None quoted
Tierces ...	15.00@17.50	16.00@17.00	14.50@16.00

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This
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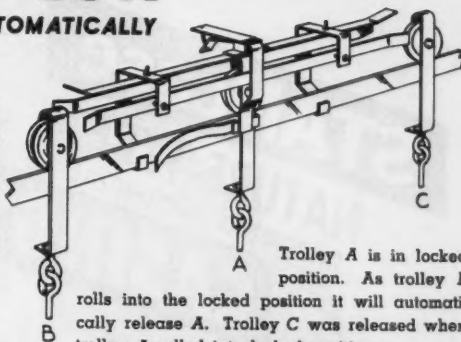
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NATURAL
SKIN
FIBRES

FINEST
FOR
SMOKED
COOKED
OR DRY
SAUSAGE

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STANCASE IMPORTED, ARTIFICIAL CASINGS are made from natural skin fibres; were developed and used extensively in European countries for many years. They are now available to American sausage manufacturers and are highly recommended as superior products for every type of sausage—cooked, smoked or dry. The skin-fibre texture permits thorough smoking or cooking; can be punctured after stuffing just like natural casings. STANCASE CASINGS acquire a beautiful golden-brown color after smoking; adhere perfectly to the meat.

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TYPE "S"—for smoked or cooked sausage.

TYPE "R"—for uncooked or dry sausage.

Available in original bundles of 22 yards. Can also be furnished in sizes desired and imprinted with your name and trade mark in any color.

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NICK BEUCHER, Jr., President

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100 NORTH LASALLE STREET • CHICAGO 2, ILLINOIS

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Apr. 12, 1955	
	Western	Per Cwt.
Steer:	(L.c.l. prices)	Cwt.
Prime, 700/800	...	\$49.00@50.00
Prime, 800/900	...	49.00@50.00
Choice, 600/800	...	40.00@42.00
Choice, 800/900	...	39.50@40.00
Good, 500/700	...	36.00@39.00
Commercial	...	31.00@34.00
Cow, commercial	...	25.00@31.00
Cow, utility	...	25.00@28.00

BEEF CUTS

(L.c.l. prices)		
Prime Steer:		City
Hindqtrs., 600/800	...	61.00@65.00
Hindqtrs., 800/900	...	59.00@60.00
Rounds, flank off	...	44.00@45.00
Rounds, diamond bone, flank off	...	45.00@46.00
Short loins, untrim.	...	105.00@120.00
Short loins, trim.	...	140.00@165.00
Flanks	...	14.00@15.00
Ribs (7 bone cut)	...	70.00@75.00
Arm chucks	...	37.00@40.00
Briskets	...	37.00@38.00
Plates	...	13.00@14.00
Foreqtrs. (Kosher)	...	44.00@46.00
Arm chucks (Kosher)	...	43.00@47.00
Briskets (Kosher)	...	38.00@39.00

Choice Steer:		
Hindqtrs., 600/800	...	50.00@54.00
Hindqtrs., 800/900	...	48.00@50.00
Rounds, flank off	...	42.00@43.00
Rounds, diamond bone, flank off	...	43.00@44.00
Short loins, untrim.	...	70.00@85.00
Short loins, trim.	...	100.00@105.00
Flanks	...	14.00@15.00
Ribs (7 bone cut)	...	56.00@63.00
Arm chucks	...	32.00@36.00
Briskets	...	36.00@38.00
Plates	...	13.00@14.00
Foreqtrs. (Kosher)	...	37.00@43.00
Arm chucks (Kosher)	...	37.00@43.00
Briskets (Kosher)	...	38.00@39.00

FANCY MEATS

(L.c.l. prices)		Lb.
Veal breads, under 6 oz.	...	55
6 to 12 oz.	...	58@60
12 oz. up	...	98@1.00
Beef livers, selected	...	32@34
Beef kidneys	...	12
Oxtails, over 3/4 lb.	...	14

LAMBS

(L.c.l. prices)		
Prime, 30/40		City
Prime, 40/45	...	\$48.00@50.00
Prime, 45/55	...	50.00@52.00
Choice, 30/40	...	46.00@48.00
Choice, 40/45	...	48.00@50.00
Choice, 45/55	...	43.00@46.00
Good, 30/40	...	46.00@48.00
Good, 40/45	...	47.00@48.00
Good, 45/55	...	41.00@44.00
Prime, 40/45	...	40.00@43.00
Prime, 45/50	...	40.00@43.00
Prime, 50/55	...	40.00@43.00
Choice, 55/down	...	40.00@43.00
Good, all wts.	...	38.00@42.00

FRESH PORK CUTS

(L.c.l. prices)		
Prime, 80/110		City
Prime, 110/150	...	\$44.00@47.00
Choice, 80/110	...	43.00@44.00
Choice, 110/150	...	45.00@47.00
Good, 50/80	...	34.00@36.00
Good, 80/110	...	37.00@39.00
Good, 110/150	...	28.00
Commercial, all wts.	...	44.00

VEAL—SKIN OFF

(L.c.l. prices)		
Prime, 80/110		City
Prime, 110/150	...	\$38.00@40.00
Choice, 80/110	...	38.00@40.00
Choice, 110/150	...	34.00@37.00
Good, 50/80	...	35.00@38.00
Good, 80/110	...	27.00@29.00
Good, 110/150	...	31.00@33.00
Commercial, all wts.	...	31.00@33.00

DRESSED HOGS

(L.c.l. prices)		
(Hogs on, leaf fat in)		
50 to 75 lbs.	...	\$29.50@32.50
75 to 100 lbs.	...	29.50@32.50
100 to 125 lbs.	...	29.50@32.50
125 to 150 lbs.	...	29.50@32.50

BUTCHER'S FAT

(L.c.l. prices)		
Shop fat		Cwt.
Shop fat	...	\$1.25
Brown fat	...	2.00
Edible suet	...	2.25
Edible suet	...	2.25

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Apr. 13, were reported as follows:

CATTLE:

Steers, ch. & pr.	...	\$27.00@29.00
Steers, choice	...	25.00@25.50
Steers, good	...	19.50@22.50
Steers, commercial	...	16.50@18.50
Helfers, choice	...	21.00@22.25
Helfers, good	...	15.00@16.50
Cows, util. & com'l.	...	12.50@15.00
Cows, can. & cut.	...	10.00@12.00
Bulls, util. & com'l.	...	13.00@16.00
Bulls, good	...	12.50@13.50

HOGS:

Choice, 190/210	...	\$17.00@17.75
Choice, 210/230	...	17.00@17.75
Choice, 230/250	...	17.00@17.75
Choice, 250/300	...	15.75@17.50
Sows, 400/down	...	14.50@15.75

LAMBS:

Good & choice	...	18.00@21.50
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Apr. 2, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1955	1954	Good	Choice	Grade B ¹	Dressed	Good	Handyweight
Toronto	\$19.50	\$18.36	\$26.00	\$26.00	\$24.76	\$33.35	\$22.46	\$22.90
Montreal	20.00	20.00	21.00	20.45	24.63	33.62	20.00	20.00
Winnipeg	17.99	16.00	24.61	24.00	21.25	31.85	18.50	20.48
Calgary	17.94	16.75	24.84	22.81	20.50	32.45	18.06	19.29
Edmonton	17.75	16.25	25.00	24.00	20.00	32.95	18.35	21.00
Lethbridge	17.87	17.05	21.00	20.25	22.10	32.10	18.75	20.15
Pr. Albert	16.65	15.80	23.25	23.00	20.25	30.85	17.00	17.00
Moose Jaw	17.00	15.50	18.50	18.50	20.25	31.10	18.00	18.00
Saskatoon	17.25	15.50	23.50	24.50	20.50	31.10	15.85	18.00
Regina	17.15	15.10	24.15	21.40	20.50	30.60	18.00	18.00
Vancouver	18.65	17.00	19.50	19.50	21.90	31.10	18.00	18.00

*Dominion Government premiums not included.

THE NATIONAL PROVISIONER



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BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET BLOOD

Wednesday, April 13, 1955
Unground, per unit of ammonia Unit
(bulk) *5.00@5.25

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: *5.75n
Low test *5.50n
Med. test *5.25
High test *5.25
Liquid stick tank cars 2.25@2.50

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, \$ 70.00@ 80.00
50% meat, bone scraps, bulk 67.50@ 77.50
55% meat, scraps, bagged 87.00
60% digester tankage, bagged, 75.00@ 85.00
60% digester tankage, bulk, 72.50@ 80.00
80% blood meal, bagged 100.00@ 135.00
70% steamed bone meal, bagged
(spec. prep.) None quoted
60% steamed bone meal, bagged, 68.00n

FERTILIZER MATERIALS

High grade tankage, ground, 5.00
per unit ammonia 6.00n
Hoof meal, per unit ammonia 6.00n

DRY RENDERED TANKAGE

Low test, per unit prot. *1.30
Med. test, per unit prot. *1.20@1.25n
High test, per unit prot. *1.20

GELATINE AND GLUE STOCKS

Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps, and knuckles,
per ton 55.00@57.50
Pig skin scraps and trimmings,
per lb. 6.00@ 6.25

ANIMAL HAIR

Winter coil dried, per ton *120.00@125.00
Summer coil, dried, per ton *60.00@ 65.00
Cattle switches, per piece 3 1/4 @ 4 1/4
Winter processed, gray, lb. 16@17
Summer processed, gray, lb. 11@12

n—nominal. a—asked. *Quoted delivered.

TALLOWES and GREASES

Wednesday, April 13, 1955

The inedible fats market was extremely quiet in the Midwest area late last week, the Easter holiday a factor. However, a moderate trade was consummated for eastern consumption. Several tanks of all hog choice white grease sold at 8 1/2c and a few tanks of bleachable fancy tallow at 7 1/2c, all c.a.f. New York. Additional tanks of hard body bleachable fancy tallow traded at 7 1/2c, c.a.f. East.

Producers maintained their firm hold on materials as the new week got under way. Asking prices were 1/4c or more higher. Persistent buying inquiry evident at steady quotes. Several tanks of bleachable fancy tallow sold at 7 1/2@7 1/2c, delivered New York, product considered. Some edible tallow sold at 8 1/2@8 1/2c, Chicago basis.

Several tanks of all hog choice white grease sold at 8 1/2c, c.a.f. East. Sellers asked 1/4c higher on additional tanks. A tank of not all hog choice white grease sold at 7 1/4c, c.a.f. Chicago. Bleachable fancy tallow was held at 7 1/4c, c.a.f. East, and bids 1/4c

lower were reported in the market.

Eastern export buyers were willing to pay up fractionally at midweek, consequently users in the Midwest raised their ideas 1/4c, with moderate trade developing. Yellow grease sold at 6@6 1/4c, c.a.f. Chicago. All hog choice white grease sold at 8 1/2@8 1/4c and bleachable fancy tallow at 7 1/2@7 1/4c, all c.a.f. New York.

TALLOWES: Wednesday's quotations: edible tallow, 8 1/2@8 1/4c; original fancy tallow, 7 1/4c, bleachable fancy tallow, 7c; prime tallow, 6 1/4c; special tallow, 6 1/2c; No. 1 tallow, 6 1/4c; and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: choice white grease (not all hog), 7 1/4c; B-white grease, 6 1/2c; yellow grease, 6@6 1/4c; house grease, 5 1/4@6c; and brown grease, 5 1/2c. The all hog choice white grease was quoted at 8 1/4c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Apr. 13, 1955
Dried blood was quoted Wednesday at \$6.10 per unit of ammonia. Low test wet rendered tankage was listed at \$5.25 per unit of ammonia and dry rendered tankage at \$1.20.

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VEGETABLE OILS

Wednesday, April 13, 1955

The vegetable oil market was general dull Monday, and most of the activity was confined to soybean oil trading.

April shipment cashed early at 11½¢, but later declined to trade at 11¼¢. Immediate shipment was offered at 11¼¢, without takers. Early May and first-half May shipment sold at 11¼¢ and June shipment traded at 11¢. Refiners and dealers were both in the market in a limited way.

No trading of cottonseed oil was uncovered in the Valley, with buying interest at 13¢, unfilled. Offerings in the Southeast were priced at 13¼¢, but movement was lacking. Trades in Texas were accomplished at 12¼¢ at common points.

The corn oil market was dull and quoted nominally at 13¼¢. Peanut oil was offered at 15½¢, but failed to attract interest at that figure. Coconut oil was offered at 12¢, but it was thought sellers would lower their ideas on a firm bid.

Soybean oil sold steady to lower Tuesday, the easier trend reportedly reflecting the yet unmarketed heavy supply of soybeans. Demand was generally spotty, with mills not aggressively pushing supplies. In very early activity, immediate shipment cashed at 11½¢, but 11¼¢ was paid later for this shipment. Various positions of April shipment sold at 11½¢. Scattered May shipment sold at 11¼¢ and was later bid at that level, without action.

The cottonseed oil market continued strong, due mainly to a small supply of offerings. Sales were made in the Valley at regular points at 13¼¢, with additional buying interest at this level, unfilled. The market in the Southeast was a nominal affair, with 13¼¢ the quoted price. There was trading in Texas at 12¼¢ at common points and at 12½¢, Waco basis.

Corn oil was offered at 13¼¢, but no trading was reported. The peanut oil and coconut oil markets were unchanged from prices listed the previous day.

Soybean oil prices firmed at midweek. Immediate shipment sold at 11½¢ and last-half April shipment cashed at that level late in the afternoon. April shipment sold at 11¼¢ earlier. Scattered May shipment sold early at 11¼¢, but later sales were made at 11½¢. First-half June shipment cashed at 11¼¢ and July shipment reportedly sold at 10¼¢.

Cottonseed oil was bid at 13¼¢,

but the few available offerings priced at 13¼¢ went untraded. Buying interest in the Southeast was at 13¼¢, but no sales were uncovered. In Texas, 12¼¢ and 12½¢ was bid, depending on location, without reported action.

Offerings of corn oil in the Midwest were priced at 13½¢ early, but later movement was accomplished at 13¼¢ for April shipment. Peanut oil continued available at 15½¢, but the offering level of coconut oil was reduced to 11¼¢. Trading of both oils, however, did not materialize.

CORN OIL: Midweek trading at 13¼¢, off ¼¢ from earlier offering level.

SOYBEAN OIL: Trading at fractionally easier prices, compared with last midweek's levels.

PEANUT OIL: Market dull, due to lack of buying inquiry.

COCONUT OIL: Offered midweek at 11¼¢, without action.

COTTONSEED OIL: Limited supplies responsible for light activity, regardless of higher bid levels.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, APR. 8, 1955

No trading in cottonseed oil futures in observance of Good Friday.

MONDAY, APR. 11, 1955

	Open	High	Low	Close	Prev.
May	15.08b	15.10	15.05	15.13b	15.12
July	14.95b	14.97	14.90	14.96	14.98
Sept.	14.41b	14.45	14.40	14.32b	14.44b
Oct.	14.10b	14.10	14.10	14.06b	14.15b
Dec.	14.07b	14.06	14.04	14.05	14.14
Jan.	14.05b	13.95b	14.06b
Mar.	14.05b	14.00b	14.10b

Sales: 55 lots.

TUESDAY, APR. 12, 1955

	Open	High	Low	Close	Prev.
May	15.15	15.21	15.10	15.21b	15.13b
July	14.95b	15.02	14.90	15.00b	14.96
Sept.	14.30b	14.35	14.35	14.32b	14.32b
Oct.	14.05b	14.04	14.04	14.05b	14.06b
Dec.	13.98b	14.03	14.02	14.03b	14.05
Jan.	13.90b	13.94b	13.95b
Mar.	13.92b	13.97b	14.00b

Sales: 77 lots.

WEDNESDAY, APR. 13, 1955

	Open	High	Low	Close	Prev.
May	15.19b	15.25	15.23	15.25	15.21b
July	15.00b	15.07	15.02	15.02	15.00b
Sept.	14.32b	14.32b	14.32b
Oct.	14.02b	14.05b	14.05b
Dec.	14.02b	14.03b	14.03b
Jan.	13.95b	13.90b	13.94b
Mar.	13.98b	14.06	14.06	13.97b	13.97b

Sales: 131 lots.

U. S. Peanut Import Quota Increased by President

Due to the shortage of peanuts in this country, the president, on recommendation by the Tariff Commission, has issued a proclamation which permits the import of an additional 51,000,000 lbs. of the nuts, the Foreign Agricultural Service has disclosed. The import period covered by the proclamation runs until June 30, 1955.

Entries of such peanuts would be subject to a fee of 2¢ per lb. in addition to the regular import duty. The U.S. exported 68,619 tons of peanuts early in 1954, but shipments were stopped when it became evident that our drought-damaged crop would fall short of meeting home needs.

Soap Production Declines; Detergents Gain Steadily

Production of soap, an end-product of animal fats and oils, last year declined to its smallest volume since the early '30's, while output of synthetic detergents reached an all-time record. Production of soap, declining since 1947, fell last year to 1,740,000,000 lbs., while that of detergents, was 2,225,000,000 lbs.

Civilian per capita use of soap amounted to 9 lbs. and that of detergents, 14 lbs.—an all-time low for soap and a record high for detergents.

VEGETABLE OILS

Wednesday, April 13, 1955

Crude cottonseed oil, carlots, f.o.b.	
Valley	13¼b
Southeast	13¼b
Texas	12½ @ 12½b
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. mills	15½a
Soybean oil, f.o.b. mills	11¼pd
Coconut oil, f.o.b. Pacific Coast	11¼a
Cottonseed foots:	
Midwest and West Coast	2 @ 2½
East	2 @ 2½

OLEOMARGARINE

Wednesday, April 13, 1955

White domestic vegetable	26
Yellow quarters	26
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9 @ 9¼
Extra oleo oil (drums)	12½ @ 13¼

pd—paid. n—nominal. b—bid. a—asked.

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THE NATIONAL PROVISIONER

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F.O.B. CHICAGO

CHICAGO BASIS

WEDNESDAY, APR. 13, 1955

SKINNED HAMS

Fresh or F.F.A.	Frozen
42½ 10/12	42½n
42½ 12/14	42½n
42 14/16	42
41 16/18	41
40 18/20	40
39n 20/22	39n
38n 22/24	38n
36½n 24/26	36½n
34n 25/30	34n
31 25/up, 2's in.	31n

Note—Regular Hams 2½¢ under skinned.

FRESH PORK CUTS

Job Lot	Cur lot
Fresh	Fresh
42½ 43	41½
40	39½
38½ @ 39	37½
36½	35½
30	29½
27½	27n
24	24n
28	27n
25	25n

OTHER CELLAR CUTS

Fresh or Frozen	Cured
12 Square jowls	12n
10½ Jowl butts, loose	10½
11 Jowl butts, boxed	unq.

BELLIES

Fresh or F.F.A.	Frozen
29½n 6/8	29½n
29½ 8/10	29½
29 10/12	29
28½ 12/14	28½
24½ 14/16	24½
22½ 16/18	22½
21 18/20	21

GR. AMN. BELLIES D.S. BELLIES

Fresh or F.F.A.	Frozen
17½n 18/20	17½n
17½ 20/25	17½n
17½ 25/30	17½n
15½ 30/35	17n
15½ 35/40	16½n
14½ 40/50	15½n

FAT BACKS

Fresh or Frozen	Cured
9n 6/8	9n
9½n 8/10	9½n
11n 10/12	11n
11n 12/14	11n
11½n 14/16	11½
11½n 16/18	11½
11½n 18/20	11½
11½n 20/25	11½

PICNICS

Fresh or F.F.A.	Frozen
25½ 4/6	25½
24 6/8	24
23 8/10	23
22n 10/12	22n
21½n 12/14	21½n
21½ 8/up, 2's in.	21½n

LARD FUTURES PRICES

FRIDAY, APR. 8, 1955

Board of Trade Closed

No trading in lard futures in observance of Good Friday

MONDAY, APR. 11, 1955

Open	High	Low	Close
May 13.12½	13.25	13.12½	13.20
July 13.47½	13.47½	13.42½	13.47½
Sept. 13.70	13.70	13.65	13.67½b
Oct. 13.45	13.45	13.40	13.40b
Nov.	13.15b
Dec.	13.37½b

Sales: 5,000,000 lbs.

Open interest at close Fri., Apr. 8: May 497, July 366, Sept. 277, Oct. 88, Nov. 10, and Dec. 2 lots.

TUESDAY, APR. 12, 1955

Open	High	Low	Close
May 13.15	13.17½	13.07½	13.17½
July 13.35	13.40	13.35	13.37½
Sept. 13.60	13.65	13.60	13.62½a
Oct. 13.40	13.40	13.35	13.37½b
Nov.	13.15a
Dec.	13.37½n

Sales: 2,520,000 lbs.

Open interest at close Mon., Apr. 11: May 485, July 368, Sept. 282, Oct. 87, Nov. 10, and Dec. 8 lots.

WEDNESDAY, APR. 13, 1955

Open	High	Low	Close
May 13.17½	13.30	13.15	13.22½b
July 13.40	13.50	13.37½	13.47½b
Sept. 13.57½	13.70	13.57½	13.67½
Oct. 13.35	13.50	13.35	13.50a
Nov. 13.20	13.20	13.20	13.20
Dec.	13.40b

Sales: 4,640,000 lbs.

Open interest at close Tues., Apr. 12: May 470, July 369, Sept. 289, Oct. 92, Nov. 10, and Dec. 2 lots.

THURSDAY, APR. 14, 1955

Open	High	Low	Close
May 13.30	13.30	13.15	13.15
July 13.55	13.55	13.42½	13.42½a
Sept. 13.80	13.80	13.67½	13.67½a
Oct. 13.57½	13.57½	13.45	13.45
Nov. 13.25	13.25	13.25	13.25a
Dec.	13.45b

Sales: 5,000,000 lbs.

Open interest at close Wed., Apr. 13: May 470, July 371, Sept. 297, Oct. 94, Nov. 10, and Dec. 2 lots.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended April 9, 1955, was 11.9, according to a report by the U. S. Department of Agriculture. The ratio compared with the 11.8 ratio reported for the preceding week and 17.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.434 per bu. in the week ended April 9, 1955, \$1.462 per bu. in the previous week and \$1.539 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.75
Kettle rend., tierces, f.o.b. Chicago	17.25
Leaf, kettle rend., tierces, f.o.b. Chicago	17.75
Lard flakes	18.75
Neutral tierces, f.o.b. Chicago	18.75
Standard shortening* N. & S.	20.00
Hydrogenated shortening, N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw Leaf
Rend. Cash Rend. (Tierces) Loose		
Apr. 8. Holiday, no trading.		
Apr. 9. 13.07½n	11.75n	12.75n
Apr. 11. 13.25a	11½	12.87½n
	@11½a	
Apr. 12. 13.25a	11.87½	12.87½n
Apr. 13. 13.25a	12@12½	13.12½n
Apr. 14. 13.20a	12.12½n	13.12½n

a—asked, b—bid, n—nominal.

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HYGRADE'S
CORNED BEEF AND TONGUE

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NEW! All-Seamless Tub drawn of one sheet of 18 ga. sanitary, Stainless Steel. Ruggedly constructed for long-life service—yet light in weight (20 lbs.). Maintained sparklingly clean and sanitary with minimum labor. FULLY APPROVED BY HEALTH AUTHORITIES.

Inside dimensions: Diam. at top—19"; Diam. at bottom—16"; Depth—13½"; Over-all height—13½". Capacity—56 qts. or 100 lbs.

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The casing valve with the internal fulcrum lever

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HAM BACON

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"Partridge"

LARD SAUSAGE

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HIDES AND SKINS

Hide market strong, with $\frac{1}{2}$ c advance registered Tuesday in heavy volume of trading—Small packer hide market slow, due mainly to lack of tanner inquiry at current offering levels—Northern light calf rumored sold at 50c—Later offerings priced at 52 $\frac{1}{2}$ c—Demand good for shearlings, with some movement at higher prices.

CHICAGO

PACKER HIDES: From all appearances, the hide market was in a firm position at the beginning of the week, but sales were slow to materialize. Bids were steady for most selections, except branded cows, which were bid $\frac{1}{2}$ c higher. In early activity, a car of River light native steers sold at 14 $\frac{1}{2}$ c. Later, a car each of Denver and Wichita branded cows brought 10c and 11c, respectively. These sales represented a $\frac{1}{2}$ c gain over last prices for the production points involved. General offering lists were not made known, but most trade sources thought all selections would advance $\frac{1}{2}$ c when further trading was resumed.

A heavy volume of hides was moved Tuesday, with most selections selling at a $\frac{1}{2}$ c advance. The few selections not involved in the day's activity were ex-light native steers, ex-light Texas steers and native bulls. Light native steers sold at 14 $\frac{1}{2}$ c and 15c, heavy native steers at 11 $\frac{1}{2}$ c and 12c, butt-branded steers at 10 $\frac{1}{2}$ c, Colorado steers at 10c, heavy Texas steers at 10 $\frac{1}{2}$ c, light Texas steers at 12 $\frac{1}{2}$ c, heavy native cows at 11 $\frac{1}{2}$ c and 12c, light native cows at 14c and 14 $\frac{1}{2}$ c and branded cows at 10 $\frac{1}{2}$ c and 11 $\frac{1}{2}$ c. Dealers purchased the majority of stock and some sources were of the opinion that the hides were going in an export direction.

The hide market was quiet at midweek and it was thought the bulk

of volume had been sold the previous day. The market carried a steady to firm tone, although the New York futures market closed a few points lower than Tuesday.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was steady, but movement was slow. A car of 50-lb. average hides sold at 12c, selected. Some 54-lb. average were offered at 12 $\frac{1}{2}$ c, but no sales were reported. The 60-lb. average were offered at 10 $\frac{1}{2}$ c and 11c, but best buying inquiry was at 10c. The 40@42-lb. average were offered out of the Southwest at 16 $\frac{1}{2}$ @17c, but bids were at 16c and no trading developed. The country hide market was dull. Locker butchers were offered at 9c, averaging up to 50-lbs. and renderers were quoted at 7 $\frac{1}{2}$ @8c. Sales, however, at those levels were difficult to confirm.

CALFSKINS AND KIPSKINS: There was rumored trading of northern light calf at 50c Tuesday, but confirmation was unobtainable. Light calf was offered at midweek at 52 $\frac{1}{2}$ c and bid at 50c. Heavy calf was reported offered as high as 50c, but again confirmation was lacking. Kipskin trading was difficult to uncover, but the market was considered steady.

SHEEPSKINS: Late last week, a mixed car of No. 1, No. 2, No. 3 shearlings and fall clips sold at 2.90, 1.50, .55, and 3.50, respectively. Another mixed car sold at 2.95, 1.50, .60, and 3.45. In addition, a car sold at 2.90, 1.45, .65, and 3.50 on the clips. This week, a mixed car of No. 1, No. 2, No. 3 and fall clips sold at 2.90, 1.50, 1.55, and 3.50, respectively. Dry pelts sold at 28 $\frac{1}{2}$ c for some choice quality and some fair quality brought 27 $\frac{1}{2}$ c. Pickled skins slow, with lambs quoted at 7.00, and 7.50@8.00 on the sheep.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Apr. 13, 1955	Cor. Week 1954
Hvy. Nat. steers	11 $\frac{1}{2}$ @12 $\frac{1}{2}$	11	@14 $\frac{1}{2}$
Lt. Nat. steers	14 $\frac{1}{2}$ @15 $\frac{1}{2}$		
Hvy. Tex. steers	10 $\frac{1}{2}$		9 $\frac{1}{2}$
Ex. lgt. Tex.	16 $\frac{1}{2}$		14 $\frac{1}{2}$
Butt brand. steers	10 $\frac{1}{2}$		9 $\frac{1}{2}$
Col. steers	10 $\frac{1}{2}$		9 $\frac{1}{2}$
Branded cows	10 $\frac{1}{2}$ @11 $\frac{1}{2}$	11	@11 $\frac{1}{2}$
Hvy. Nat. cows	11 $\frac{1}{2}$ @12 $\frac{1}{2}$	11 $\frac{1}{2}$	@12 $\frac{1}{2}$
Lt. Nat. cows	14@14 $\frac{1}{2}$	14	@14 $\frac{1}{2}$
Nat. bulls	9@9 $\frac{1}{2}$	14	@14 $\frac{1}{2}$
Branded bulls	8@8 $\frac{1}{2}$		9 $\frac{1}{2}$
Calfskins,			
Nor. 10/15	50a		40n
10/down	52 $\frac{1}{2}$ a		42 $\frac{1}{2}$ n
Kips, Nor., nat., 15/25	30a		26 $\frac{1}{2}$ n
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	10@10 $\frac{1}{2}$ n		9n
50 lbs.	12		10 $\frac{1}{2}$ n
SMALL PACKER SKINS			
Calfskins, und. 15 lbs.	25@30n		25n
Kips, 15/30	18@19n	15	@16n
SHEEPSKINS			
Packer shearlings,			
No. 1	2.90	1.60	@1.75
Dry Dels	27 $\frac{1}{2}$ @28 $\frac{1}{2}$		27n
Horsehides, Untrim.	8.00@8.50n	10.25	@10.50n

N. Y. HIDE FUTURES

MONDAY, APR. 11, 1955				
	Open	High	Low	Close
Apr. ...	13.10	13.35	13.10	13.35
July ...	13.72-85	13.95	13.74	13.85
Oct. ...	14.48	14.48	14.39	14.40 - 47
Jan. ...	14.80b	15.00	14.86	15.00
Apr. ...	15.30b	15.45b- 55a
July ...	15.70b	15.75	15.75	15.90b- 96a
Sales: 107 lots.				
TUESDAY, APR. 12, 1955				
Apr. ...	13.34	13.40	13.34	13.27b- 33a
July ...	13.95-97	13.97	13.83	13.83
Oct. ...	14.50	14.50	14.45	14.38b- 42a
Jan. ...	15.05b	15.05	15.05	14.88b- 95a
Apr. ...	15.50b	15.38b- 45a
July ...	15.90b	15.83b- 90a
Sales: 60 lots.				
WEDNESDAY, APR. 13, 1955				
Apr. ...	13.25	13.25	13.24	13.25b- 34n
July ...	13.84	13.84	13.80	13.80b- 85a
Oct. ...	14.35b	14.35	14.35	14.35b- 40a
Jan. ...	14.80b	14.80b- 85a
Apr. ...	15.30b	15.30b- 45a
July ...	15.70b	15.75b- 85a
Sales: 15 lots.				
THURSDAY, APR. 14, 1955				
Apr. ...	13.20b	13.30b- 32a
July ...	13.75b	13.85	13.77	13.79-80
Oct. ...	14.40	14.40	14.31	14.35
Jan. ...	14.60b	14.80b- 82a
Apr. ...	15.10b	15.30b- 35a
July ...	15.50b	15.70b- 75a
Sales: 49 lots.				

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Apr. 9, 1955, totaled 4,354,000 lbs.; previous week, 4,273,000 lbs.; same week, 1954, 5,330,000 lbs.; 1955 to date, 65,996,000 lbs.; same period, 1954, 75,926,000 lbs.

Shipments for week ended Apr. 9, 1955, totaled 2,209,000 lbs.; previous week, 3,420,000 lbs.; corresponding week, 1954, 4,799,000 lbs.; 1955 to date, 45,637,000 lbs.; same period 1954, 63,204,000 lbs.

Would Limit President's Power Of Emergency Controls on Hides

The National Hide Association has come out in favor of limiting the president's authority to declare direct price and allocation controls on the hide and leather industry until he has exhausted all other anti-inflationary means. This would mean no controls on materials if production is not curtailed during an emergency.



A good seasoning is the secret of good sausage... but it's no secret that AROMIX high quality

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seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

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BE SURE to see our exhibit of machinery and equipment on the 4th floor
Refresh and relax in our Hospitality Suite, 8th floor

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the semi-automatic combination CARTON-FORMING and PRODUCT-WEIGHING time-saver for MAKE-WEIGHT PACKAGING. Forms, fills, weighs and "sells" your products.

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the revolutionary new CODER for stamping standard 6-lb. LUNCHEON MEAT CANS. High speed, efficient and economical. INGREDIENT STAMPING as needed . . . no costly inventory to maintain.

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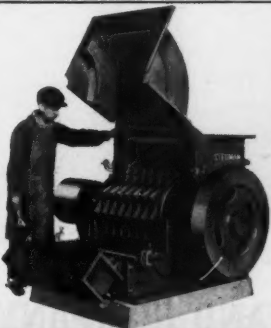
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Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

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In **MILWAUKEE** as in **WESTPHALIA . . .**
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You'll make your best
LIVER SAUSAGE with
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Out of Milwaukee comes some of the world's finest liver sausage. It's liver sausage that's known for its *old-world flavor and quality*. Armour Hog Bungs have helped build this reputation.

Graded and inspected for uniform size, shape and texture, Armour Hog Bungs simplify many sausage-making problems. Appearance is one. Armour Hog Bungs cling tightly to the meat during cooking—produce plump-looking, well-filled sausage. Smoking is easier, more even, too, with Armour Hog Bungs—another natural benefit of *natural casings*.

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Week's Closing Markets

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.85; average, \$16.90. Provision prices were quoted as follows: Under 12 pork loins, 41½; 10/14 green skinned hams, 42½; Boston butts, 28½a; 16/down spareribs, 34¼ bid; 8/12 fat backs, 9¾@11; regular pork trimmings, 14 nom.; 18/20 DS bellies, 18½ nom.; 4/6 green picnics, 25½; 8/up green picnics, 21½@21¾.

P.S. loose lard was quoted at 12.12½ nom. and P.S. cash lard in tierces or drums at 13.20 asked.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: May 15.19; July 14.94-93; Sept. 14.30b-35a; Oct. 13.98; Dec. 13.96; Jan. 13.80b-94a; and Mar. 13.88b-95a.

Sales: 112 lots.

USDA Would Grade Wool on Basis of Fiber Diameter

The U. S. Department of Agriculture has proposed changes in official standards for wool that would add two new grades and would put standards on the basis of average fiber diameter, as measured in microns.

(Micron is a unit measure equal to about 39/1,000,000 of an inch. The proposed grades correspond to those adopted for wool top, a partially processed product.)

Proposed changes in the wool standards would provide specifications for 14 grades, 80's to 36's, inclusive. Present standards for grades are in terms of classified physical samples of wool. The two proposed new grades are designated as 62's and 54's.

Department officials stated that the changes are being proposed after consultation with the wool industry, and with the American Society for Testing Materials. In determining the basis for the new standards samples of wool from 173 lots were tested for average fiber diameter and fiber diameter dispersion.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

Month	Barrows and gilts per 100 lbs.	Corn No. 3, yellow per bu.	Ratios based on Barrows and gilts
Mar. 1955.....	\$16.11	\$1.464	11.0
Feb. 1955.....	16.10	1.497	10.8
Mar. 1954.....	25.92	1.554	16.7

PHILADELPHIA FRESH MEATS

Tuesday, April 12, 1955
WESTERN DRESSED

BEEF (STEER):	
Choice, 500/700	\$41.50@44.00
Choice, 700/900	40.00@43.00
Good, 500/700	36.50@39.00

COW:	
Commercial, all wts.	30.50@32.50
Utility, all wts.	28.50@30.50

VEAL (SKIN OFF):	
Choice, 80/110	38.00@40.00
Choice, 110/150	38.00@40.00
Good, 50/80	30.00@33.00
Good, 80/110	33.00@37.00
Good, 110/150	33.00@37.00
Commercial, all wts.	26.00@30.00
Utility, all wts.	22.00@26.00

LAMB:	
Prime, 30/50	44.00@46.00
Prime, 50/60	40.00@44.00
Choice, 30/50	44.00@46.00
Choice, 50/60	40.00@44.00
Good, all wts.	40.00@44.00
Utility, all wts.	35.00@40.00

MUTTON (EWE):	
Choice, 70/down	22.00@24.00
Good, 70/down	20.00@22.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8/12	45.00@47.00
(Bladeless included) 12/16	43.00@45.00
Butts, Boston style, 4/8	34.00@36.00
Spareribs, 3 lbs. down	34.00@36.00

LOCALLY DRESSED

STEER BEEF (lb.):	Prime	Choice	Good
Hindqtrs, 600/800	58@61	49@52	43@47
Hindqtrs, 800/900	58@60	48@51	42@45
Rounds, no flank	48@52	46@51	42@45
Hip rd., with flank	46@50	45@49	40@44
Full loin, untrim.	68@75	50@56	42@46
Short loin, untrim.	86@95	65@72	55@62
Ribs (7 bone)	68@73	54@58	44@48
Arm chucks	32@34	32@34	20@22
Briskets	36@38	36@38	35@37
Short plates	14@16	14@16	14@16
Pork loins 8/12, 49@51	Sk. hams 10/12	49@51	
Pork loins 12/16, 48@50	Sk. hams 12/14	48@50	
Spareribs, 3/dn, 39@41	Bos. butts, 4/8	39@41	

Meat Index Down Again

Meats declined almost two whole percentage points to 85.0 in the week ended April 5 after the previous week's rise to 86.8. The average primary market price index declined 0.2 per cent to 110.3 on the basis of the 1947-49 average of 100 per cent. Live steers declined 3.3 per cent, while hides rose 4.5, tallow, 4.8 and cottonseed oil, 1.6 per cent.

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on March 31 totaled 16,743,689 lbs. of pork meats compared with 15,644,771 lbs. at the close of February and 17,978,025 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 5,733,586 lbs. compared with 4,662,062 lbs. a month before and 3,974,132 lbs. a year earlier.

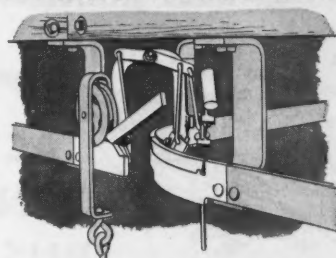
CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Apr. 9, with comparisons:

	Week ended Apr. 9	Previous Week	Cor. Week 1954
Cured meats, pounds	8,649,000	6,954,000	13,614,000
Fresh meats, pounds	12,514,000	11,036,000	18,161,000
Lard, pounds	2,147,000	2,532,000	3,177,000

Le Fiell All-Steel Switches FOR ECONOMY

Le Fiell Automatic Switch saves labor costs



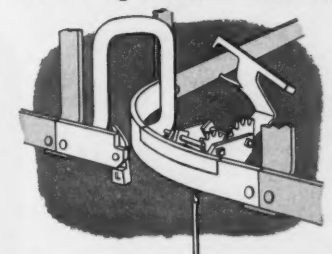
Smooth automatic load switching Rugged all-steel construction

The Le Fiell automatic track switch directs meat loads to the right track, smoothly, automatically and safely. As the load approaches it closes the switch. Built of heavy steel, to last a lifetime without maintenance, the Le Fiell automatic switch was designed by skilled packing plant engineers to give you more profit through quicker, safer meat handling.

The Le Fiell Automatic Switch is easy and economical to install. Comes as completely assembled unit, including curve, ready to bolt or weld in place. All joints are made at track hangers for accurate alignment with adjoining rail.

Available for 1R, 1L, 2R, 2L, 3R, 3L for ¾" x 2½" or 1½" x 2½" track.

Le Fiell All-Steel Gear-Operated Switch



For Trouble-Free Switching

Here's a rugged track switch you can really depend on. Won't break, needs no maintenance. Assures a smoothly operating track system—no more shutdowns, no more expensive time lost for annoying track breakdowns.

The safe gear-operated feature gives you positive control, as the switch is fully "closed" or fully "opened."

Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

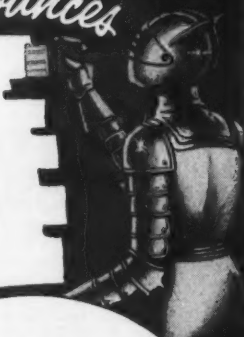
Available in all types for ¾" or 1½" x 2½", 1½" x 3" or 1-15/16" round rail.

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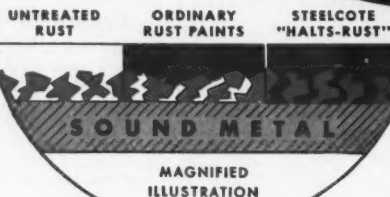
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Segment at right illustration shows how Steelcote Halts-Rust penetrates pores, contacts and protects sound metal surfaces underneath.

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Madison

• Davenport

• Philadelphia

• Los Angeles

LIVESTOCK MARKETS...Weekly Review

February Meat Output 15% Below January; 7% Above 19

Production of meat at commercial slaughter plants in the United States in February totaled 1,863,000,000 lbs. This was 15 per cent smaller than the 2,196,000,000 lbs. produced in January, but about 7 per cent larger than the 1,736,000,000 lbs. in February, 1954. Above totals do not include farm slaughter.

Beef production in February was 925,000,000 lbs., 14 per cent smaller than in January, but a trifle larger than the 922,000,000 lbs. produced in the same month, last year. Cattle average 944 lbs. against 947 lbs. in both January and a year ago.

Output of veal totaled 100,000,000 lbs., 12 per cent below the January production of 114,000,000 lbs., but slightly above the February 1954 production of about 99,000,000 lbs.

February hog slaughter resulted in 779,000,000 lbs. of pork, or 17 per cent less than the 944,000,000 lbs. in January, but 19 per cent more than the 656,000,000 lbs. in February, 1954. February hogs averaged 235 lbs. in weight compared with 242 in January and 233 lbs., last year.

Lard production in February amounted to 193,000,000 lbs. compared with 236,000,000 lbs. in January and 153,000,000 in February, 1954.

Lamb and mutton production in January totaled 59,000,000 lbs., 11 per cent smaller than the 66,000,000 lbs. in January, but the same as in February, 1954.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Mar., 1955, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	20,534	6,025	4,374	23,482
Shipments	13,477	1,475	1,656	17,610
Local slaughter	7,057	4,550	2,718	5,872

Feb. Bovine, Sheep Costs Little Changed From 1954

Packers operating under federal inspection during February bought most their livestock at prices much like those paid in the corresponding month of 1954.

Average cost of cattle in February at \$17.59, compared with \$17.39 in 1954, calves at \$17.91, cost 1c less than in 1954, hogs at \$16.33 had 64 per cent of the 1954 value and sheep and lambs averaging \$20.50 cost 1c less than in the preceding year.

The 1,318,151 cattle, 517,039 calves, 4,637,846 hogs and 1,079,567 sheep and lambs slaughtered under federal inspection in February had dressed yields of:

	Feb., 1955 1,000 lbs.	Feb., 1954 1,000 lbs.
Beef	703,478	704,383
Veal	50,995	56,770
Pork (carcass wt.)	851,094	702,169
Lamb and mutton	53,174	53,274
Totals	1,665,340	1,516,596
Pork, excl. lard	628,102	526,049
Lard production	163,743	128,867
Rendered pork fat	8,023	6,487

Average live weights of livestock butchered in Feb. were as follows:

	Feb., 1955 lbs.	Feb., 1954 lbs.
All cattle	981.9	982.5
Steers ¹	982.2	993.6
Heifers ¹	857.2	858.4
Cows ¹	1,017.7	1,006.5
Calves	200.8	197.6
Hogs	238.9	236.5
Sheep and lambs	103.1	102.3

Dressed yields per 100 lbs. live weight for two months were:

	Feb., 1955 Per An'l	Feb., 1954 Per An'l
Cattle	54.8	55.3
Calves	55.3	55.9
Hogs ²	77.0	76.6
Sheep and lambs	47.9	47.9
Lard per 100 lbs.	14.8	14.1
Lard per animal	35.4	33.3

Average dressed weights of livestock compared as follows:

	Feb., 1955 lbs.	Feb., 1954 lbs.
Cattle	538.1	543.3
Calves	111.0	110.5
Hogs	184.0	181.2
Sheep and lambs	49.4	49.0

¹Included in cattle.

²Subtract 7.0 to get packer style averages.

Dwarf Calf not Total Loss; Makes Good Veal Carcass

Livestock producers who occasionally discover a dwarf calf among the offspring of their prize cattle may find some consolation in the fact that the animal is not a total loss. A study on dwarfism conducted at Beltsville, Md., revealed that a dwarf calf may profitably be carried along with its dam until weaning time, but no longer.

"The dwarfed animal makes an excellent veal carcass, as it has good development in the round and loin areas and its weight at weaning time is usually close to normal," Russell L. Davis of the agricultural research center, pointed out. "But if the calf is grossly malformed at birth it is better to dispatch it immediately," he said.

Dwarfism is increasing in our herds and the presence of its possibilities among breeding stock is not readily recognized, Davis declared.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during Feb. 1955, compared with Jan. 1955, and Feb. 1954 is shown below:

	Feb. 1955 Per Cent	Jan. 1955 Per Cent	Feb. 1954 Per Cent
Cattle:			
Steers	47.1	47.2	51.7
Heifers	16.8	15.5	15.4
Cows	34.3	35.5	30.7
Bulls & stags	1.8	1.8	2.2
Totals ¹	100.0	100.0	100.0
Canners & Cutters ²	16.3	17.9	14.7
Hogs:			
Sows	4.1	4.6	3.4
Barrows & gilts	95.4	94.9	96.2
Stags & boars	.5	.5	.4
Totals ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	97.7	96.6	96.5
Sheep	2.3	3.4	3.5
Totals ¹	100.0	100.0	100.0

†Based on reports from packers. ¹Totals based on rounded numbers. ²Included in cattle classification.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 9, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 5,330 hogs; Wilson, 4,044 hogs; Agat, 7,512 hogs; Shippers, 8,272 hogs; and Others, 13,232 hogs.
Totals: 19,361 cattle, 955 calves, 38,390 hogs, and 3,742 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,683	890	1,752	4,337
Swift	2,128	690	2,441	2,033
Wilson	1,095	...	2,153	...
Butchers	4,561	39	782	...
Others	801	...	1,755	1,613
Totals	11,268	1,619	8,883	7,983

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,692	6,943	2,433	...
Cudahy	3,435	6,758	2,455	...
Swift	4,085	6,620	1,016	...
Wilson	2,009	5,474	2,155	...
Am. Stores	1,017
Cornhusker	1,108
O'Neill	470
Neb. Beef	567
Eagle	80
Gr. Omaha	555
Hoffman	124
Rothschild	1,141
Roth	1,148
Kingau	1,340
Merchants	94
Others	1,294	11,392
Totals	26,659	36,587	8,059	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Swift	3,049	2,033	12,049	937
Armour	2,820	765	6,760	533
Hunter	1,013	...	2,792	...
Hell	2,861	...
Krey	3,501	...
Laclede
Luier
Totals	6,891	2,798	27,963	1,470

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,370	501	11,920	3,111
Armour	3,319	207	5,293	1,197
Others	4,691	110	6,785	...
Totals*	11,380	818	23,998	4,308

*Do not include 75 cattle, 265 calves, 4,290 hogs and 7,873 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,080	...	6,037	1,315
Sioux City
Dr. Bf.	458
Swift	1,408	1	4,546	2,313
Butchers	368
Others	9,273	5	17,583	1,065
Totals	15,587	6	28,166	5,293

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,393	397	2,216	225
Kansas	671
Dunn	114
Dold	148
Sunflower	58
Pioneer
Excel	353
Armour	109	2,170
Swift	1,819
Others	1,985	...	375	1
Totals	4,841	397	3,133	4,215

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,090	127	911	893
Wilson	2,041	133	672	521
Others	2,631	627	1,317	30
Totals*	7,771	887	2,900	1,444

*Do not include 684 cattle, 208 calves and 8,447 hogs direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	146	7
Swift	292
Wilson	109
Com'l	656
Atlas	628
Ideal	619
United	529	14	108	...
Acme	409
Gr. West	335
State	273	33
Others	2,829	676	927	...
Totals	6,825	730	1,033	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,771	...	1,818	6,088
Swift	1,422	137	2,347	6,196
Cudahy	637	74	1,981	320
Wilson	483	599
Others	7,466	195	2,239	...
Totals	11,779	406	8,385	13,203

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	245
Kahn's
Meyer
Schlachter	174	44	...	8
Northside
Others	3,449	1,248	19,027	310
Totals	3,623	1,292	19,027	563

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,421	3,439	13,066	2,258
Bartusch	975
Rifkin	844	27
Superior	1,443
Swift	6,003	3,300	19,929	1,073
Others	2,367	2,051	10,077	1,208
Totals	17,053	8,817	43,072	4,539

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	847	674	1,045	8,301
Swift	1,455	1,283	865	8,366
Bl. Bon.	294	50	233	...
City	412	16	48	...
Rosenthal	145	2	...	13
Totals	3,153	2,025	2,191	16,080

TOTAL PACKER PURCHASES

	Week end, Apr. 9	Prev. Week	Same Week 1954
Cattle	146,191	147,528	153,997
Hogs	243,728	252,677	198,779
Sheep	71,499	93,517	97,619

CORN BELT DIRECT TRADING

Des Moines, Apr. 13—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$14.65@16.65
180-240 lbs. 16.50@17.40
240-300 lbs. 15.60@17.40
300-400 lbs. 15.30@16.40

Sows:
270-360 lbs. 15.25@15.85
400-500 lbs. 13.25@14.85

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week est.	Last week actual	Last year actual
Apr. 7	50,000	51,500	33,500
Apr. 8	37,000	45,000	26,000
Apr. 9	28,000	30,000	22,500
Apr. 11	60,000	43,000	31,500
Apr. 12	52,000	57,500	31,500
Apr. 13	47,000	52,000	35,000

BALTIMORE LIVESTOCK

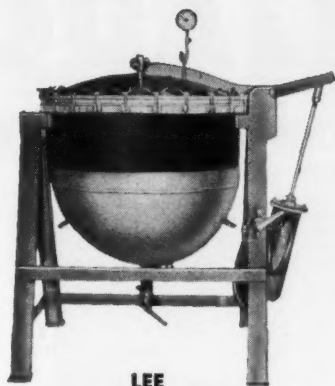
Livestock prices at Baltimore, Md., on Wednesday, Apr. 13, were as follows:

CATTLE:
Steers, ch. & pr. None rec.
Steers, gd. & ch. \$22.50@25.00
Steers, com'l & gd. 19.50@22.50
Heifers, util. & gd. 13.50@20.00
Heifers, util. & com'l 15.00@17.00
Cows, util. & com'l 13.50@17.00
Cows, can. & cut. 10.00@13.00
Bulls, util. & com'l 15.00@17.00
VEALERS:
Choice & prime \$25.00@27.00
Good & choice 23.00@26.00
Util. & com'l 12.00@17.00
Culls 7.00@ 9.50
HOGS:
Choice, 160/240 \$17.25@18.25
Sows, 400/down 15.75 only
LAMBS:
Ch. & pr. spring 28.00 only

These LEE KETTLES

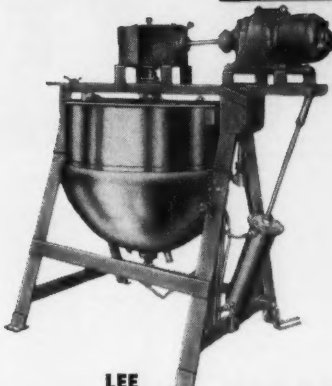
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 12, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:	120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$17.00-17.75	None rec.	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	17.50-17.75	16.00-18.00	None rec.	None rec.	None rec.	None rec.
180-200 lbs.	17.50-17.75	17.50-18.00	\$17.50-17.75	\$17.50-18.00	\$18.25-18.50	
200-220 lbs.	17.50-17.75	17.50-18.00	17.50-17.75	17.50-18.00	18.25-18.50	
220-240 lbs.	17.25-17.65	17.25-18.00	17.25-17.75	17.25-18.00	17.00-18.00	
240-270 lbs.	16.75-17.35	17.00-17.40	16.75-17.40	16.75-17.50	16.25-17.25	
270-300 lbs.	16.50-16.75	16.50-17.25	16.25-16.85	15.75-17.00	15.75-16.50	
300-330 lbs.	None rec.	16.35-16.75	None rec.	15.25-16.00	14.50-15.75	
330-360 lbs.	None rec.	16.25-16.50	None rec.	15.25-16.00	14.00-15.50	

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	14.25-17.25	None rec.	
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SOVS:

Choice:	270-300 lbs.	15.50 only	16.25 only	15.50-15.75	None rec.	15.75-16.00
300-330 lbs.	15.50 only	16.00-16.25	15.50-15.75	15.50-15.75	15.50-15.75	
330-360 lbs.	15.25-15.50	15.75-16.25	15.25-15.50	15.25-15.50	15.25-15.50	
360-400 lbs.	15.25 only	15.50-16.00	15.00-15.25	14.75-15.50	14.75-15.25	
400-450 lbs.	15.00-15.25	15.00-15.50	14.75-15.25	13.75-15.00	14.50-15.00	
450-550 lbs.	14.00-15.00	14.25-15.00	14.00-15.00	13.75-15.00	14.00-14.50	

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	13.50-15.50	None rec.	
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	26.00-29.00	27.00-32.00	25.50-28.00	26.00-29.00	None rec.
900-1100 lbs.	26.50-30.00	27.50-33.00	26.00-29.00	26.50-30.00	None rec.	
1100-1300 lbs.	26.50-30.00	28.50-33.50	26.00-29.00	27.00-30.50	None rec.	
1300-1500 lbs.	26.00-29.00	28.50-33.50	26.50-29.50	27.25-30.50	None rec.	

Choice:

700-900 lbs.	23.50-26.50	23.00-27.50	22.75-26.00	23.00-26.00		
900-1100 lbs.	24.00-26.50	23.25-28.50	23.25-26.50	23.00-27.00	23.00-27.00	
1100-1300 lbs.	24.00-26.50	23.25-28.50	23.25-26.50	23.00-27.25	23.00-27.00	
1300-1500 lbs.	23.50-26.00	23.00-28.50	23.25-26.50	23.00-27.25	22.50-26.00	

Good:

700-900 lbs.	20.00-24.00	19.50-24.00	19.00-22.75	20.00-23.00	19.00-23.00	
900-1100 lbs.	21.00-24.00	19.75-24.00	19.25-23.25	20.00-23.00	19.00-23.00	
1100-1300 lbs.	20.50-24.00	19.75-24.00	19.50-23.25	20.00-23.00	18.50-23.00	

Commercial:

all wts.	17.50-21.00	16.75-19.75	16.50-19.50	17.00-20.00	15.00-19.00	
Utility:						
all wts.	13.00-17.50	14.50-16.75	13.00-16.50	14.50-17.00	14.00-15.00	

HEIFERS:

Prime:	600-800 lbs.	25.00-27.00	25.00-26.00	24.00-26.00	23.75-25.50	None rec.
800-1000 lbs.	25.00-27.00	25.25-27.00	24.50-26.50	24.25-26.00	None rec.	

Choice:

600-800 lbs.	22.50-25.00	21.75-25.25	21.00-24.50	22.00-24.25	22.00-24.00	
800-1000 lbs.	22.50-25.00	22.00-25.75	21.00-24.50	22.00-24.25	22.00-24.00	

Good:

500-700 lbs.	19.00-22.50	19.00-22.00	18.50-21.50	18.50-22.00	18.00-22.00	
700-900 lbs.	19.00-22.50	19.50-22.00	18.50-22.00	18.50-22.00	18.00-22.00	

Commercial:

all wts.	17.00-19.00	16.25-19.50	15.50-18.50	15.00-18.50	14.00-18.00	
Utility:						
all wts.	13.00-17.00	13.50-16.25	12.00-15.50	13.00-15.00	13.00-14.00	

COWS:

Commercial:						
all wts.	13.00-15.75	14.00-15.50	13.50-15.00	13.50-15.00	14.00-16.00	
Utility:						
all wts.	12.00-13.00	12.00-14.25	11.75-13.50	11.00-13.50	11.50-14.00	

Canner & cutter:

all wts.	9.50-12.00	10.00-12.50	9.50-11.75	9.00-11.00	9.50-11.50	
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BULLS (Yr. Excl.) All Weights:

Good	None rec.	13.00-15.00	None rec.	12.00-14.00	13.00-14.00	
Commercial	13.50-15.00	16.00-17.00	14.00-15.00	14.25-15.50	13.00-14.00	
Utility	12.50-13.50	15.00-16.00	13.00-14.00	13.00-14.25	13.50-15.50	
Cutter	12.00-12.50	13.00-15.00	11.50-13.00	11.50-13.00	13.50-15.50	

VEALERS, All Weights:

Ch. & pr.	22.00-27.00	25.00-27.00	20.00-23.00	21.00-24.00	24.00-25.00	
Com'l & gd.	13.00-22.00	15.00-25.00	15.00-20.00	14.00-21.00	17.00-23.00	

CALVES (500 Lbs. Down):

Ch. & pr.	20.00-24.00	19.00-23.00	18.00-20.00	19.00-22.00	16.00-20.00	
Com'l & gd.	13.00-20.00	14.00-19.00	14.00-18.00	13.00-19.00	14.00-16.00	

SHEEP & LAMBS:

SPRING LAMBS:	Ch. & pr.	20.00-30.00	26.00-27.00	22.25-23.75	22.75-23.00	None rec.
Gd. & ch.	24.00-30.00	22.75-23.25	21.00-22.75	20.00-22.50	None rec.	

LAMBS 110 Lbs. Down:

Ch. & pr.	22.00-22.75	20.00-23.00	None rec.	22.75-23.00	22.50-23.00	
Gd. & ch.	22.00-22.50	20.50-22.25	None rec.	21.00-27.75	21.50-22.50	

LAMBS (Shorn, 105 lbs. down):

Ch. & pr.	None rec.	20.00-20.75	19.00-20.50	20.50-21.25	20.50-21.00	
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EWES (Shorn):

Gd. & ch.	7.50-8.50	6.00-7.50	7.00-8.00	7.00-8.00	8.00-8.50	
Cull & util.	6.50-7.50	5.00-6.25	5.50-7.00	4.00-7.00	5.00-7.50	

Note: Omaha and Kansas City cattle and sheep prices as of Monday, April 11.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

Week ended	1955	Prev. Week	Cor. Week
Apr. 9	1955	1954	1954
Chicago	19,361	23,757	22,521
Kan. City	12,857	13,797	16,972
Omaha	24,525	22,550	26,570
E. St. Louis	9,689	7,919	10,001
St. Joseph	11,356	11,316	10,799
Sioux City	6,307	6,747	10,382
Wichita	4,366	4,372	3,666
New York			
Jer. City		13,018	11,293
Ola. City	8,550	6,784	5,575
Cincinnati	3,919	5,352	4,711
Denver	14,322	7,061	10,963
St. Paul	14,686	15,795	16,425
Milwaukee	4,847	6,294	4,516
Totals	134,815	144,672	154,084

HOGS

Chicago	30,118	40,404	25,689
Kan. City	8,883	9,290	9,737
Omaha	39,011	41,784	22,244
E. St. Louis	27,983	28,999	29,003
St. Joseph	22,047	21,059	18,330
Sioux City	13,385	15,567	17,348
Wichita	14,238	13,923	6,821
New York			
Jer. City		50,747	42,069
Ola. City	11,347	12,443	10,392
Cincinnati	14,634	14,321	12,731
Denver	9,129	7,535	10,021
St. Paul	32,905	37,027	27,703
Milwaukee	3,221	3,564	3,333
Totals	226,971	296,263	235,411

SHEEP

Chicago	3,742	4,598	5,982
Kan. City	7,983	5,495	5,215
Omaha	10,578	12,888	11,048
E. St. Louis	1,470	3,761	2,772
St. Joseph	12,181	12,159	11,522
Sioux City	3,480	4,603	8,604
Wichita	4,214	3,638	2,504
New York			
Jer. City		49,933	43,435
Ola. City	1,444	3,901	5,209
Cincinnati	564	257	207
Denver	11,250	4,202	11,547
St. Paul	3,331	5,732	3,753
Milwaukee	437	681	404
Totals	60,674	111,848	111,602

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended April 2:

	Week ended	Same week
	Apr. 2	1954
Western Canada	14,432	15,526
Eastern Canada	15,868	16,708
Totals	30,241	32,234
Western Canada	56,306	38,208
Eastern Canada	56,721	49,546
Totals	113,027	87,754
All-hog carcasses graded	120,389	96,489
Western Canada	3,552	2,368
Eastern Canada	2,469	2,415
Totals	6,021	4,783

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Apr. 9:

	Cattle	Calves	Hogs	Sheep
Salable	166	11	93	
Total (Inc. directs)	4,269	2,433	21,788	20,582
Prev. week:				
Salable	278	30		
Total (Inc. directs)	6,523	2,147	23,101	23,596

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
April 7	1,947	416	3,728	2,572
April 8	722	195	5,571	1,081
April 9	352	276	3,058	493
April 11	814	367	8,943	3,951
April 12	6,000	400	17,500	3,000
April 13	12,000	300	12,500	1,200
*Week so far	34,814	1,067	38,943	8,151
Wk. ago	25,917	1,358	32,010	9,029
Yr. ago	30,759	1,221	23,818	6,155
2 years ago	40,744	1,083	32,387	13,132

*Including 120 cattle, 6,662 hogs and 1,448 sheep direct to packers.

SHIPMENTS

SHIPMENTS				
April 7	2,179	22	1,798	1,825
April 8	812		1,367	246
April 9	79	...	100	...
April 11	4,249	...	889	1,509
April 12	2,000	...	4,000	3,000
April 13	4,000	...	1,000	1,000
Week so far	10,249	...	5,889	5,509
Wk. ago	8,573	148	5,007	2,949
Yr. ago	10,118	152	2,145	2,217
2 years ago	15,925	8	2,296	4,412

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EIPTS

markets
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Sheep

174,000

212,000

198,000

2,404,000

2,319,000

ESTOCK

Life Coast

or. 7:

logs Sheep

175 100

820 1,750

850 2,275

SIONER

UNIFORM QUALITY from McCormick!



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Banquet
® BRAND

BLACK
RED
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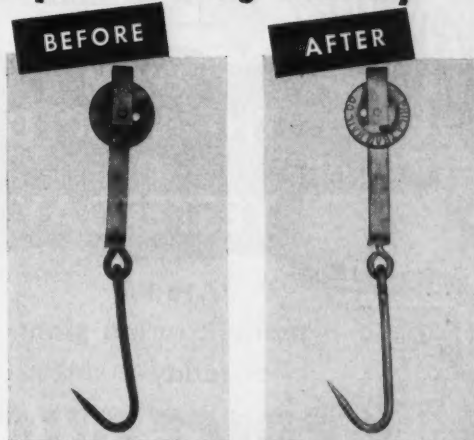
Here's PEPPER that *never varies*—in purity, character, and highest quality proved in McCormick's exacting laboratory tests. *Count on BANQUET BRAND for satisfaction, always.*



New "Lever Closure" of 200 lb. drum lets you keep PEPPER fresh, full-bodied ...over entire period of use.

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World's Largest Spice and Extract House

Amazing NEW material
for your cleaning economy



OAKITE RUSTRIPPER

**Cleans and De-Rusts Trolleys
in ONE operation!**

Every day, this revolutionary new material—Oakite RUSTRIPPER—is providing more and more plants with bigger savings in time and money. With amazing RUSTRIPPER, all it takes now is just one quick treatment—plus a good rinse—to remove both rust and grease from black iron trolleys and hooks. That's right!—rust, oils, fats all vanish under the double derusting—degreasing action of Oakite RUSTRIPPER. Look at these spectacular on-the-job results:

At one plant, over 100,000 trolleys have gone through the conditioning tank since it was charged with RUSTRIPPER. Conditioning cost per trolley has been slashed more than 50%!

In another plant, trolleys with exceptionally heavy deposits were restored to top working condition in only 8 minutes after a successful trial test with RUSTRIPPER!

FREE: Why don't you investigate Oakite RUSTRIPPER today and see for yourself the amazing savings it may hold for you. Your local Oakite Man will gladly arrange for a FREE demonstration. Or write Oakite Products, Inc., 20A Rector Street, New York 6, N. Y.

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Principal Cities of U. S. and Canada

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE



**FROM
THE WORLD
OF
YESTERDAY..**

...to the
manufacturing plants
of today **COME...**

SPICE OILS

by 

Your products are assured
of savory flavor and uni-
form quality when sea-
soned with P & S Spice
Oils.
P & S market experts are
strategically located
around the world. With
years of experience in
fulfilling the de-
mands of the dis-
criminating American
market, they choose
only the finest grade
oils at the proper
buying seasons.
This is your guaran-
tee of the best for
the least.

Among the many Spice Oils available,
are:

ANISE	CLOVE	PEPPER
CARAWAY	CORIANDER	PIMENTO
CARDAMON	GINGER	SAGE
CINNAMON	NUTMEG	THYME
BARK		



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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended April 9, 1955 with Comparisons)

STEERS AND HEIFERS: Carcasses

Week ended Apr. 9	11,017
Week previous	11,017
Same week year ago....	11,007

COW:

Week ended Apr. 9	1,570
Week previous	1,570
Same week year ago....	1,225

BULL:

Week ended Apr. 9	350
Week previous	350
Same week year ago....	469

VEAL:

Week ended Apr. 9	11,115
Week previous	11,115
Same week year ago....	10,638

LAMB:

Week ended Apr. 9	24,704
Week previous	24,704
Same week year ago....	28,246

MUTTON:

Week ended Apr. 9	608
Week previous	608
Same week year ago....	924

HOG AND PIG:

Week ended Apr. 9	5,325
Week previous	5,325
Same week year ago....	3,115

PORK CUTS:

Week ended Apr. 9	1,472,100
Week previous	1,472,100
Same week year ago....	675,495

BEEF CUTS:

Week ended Apr. 9	98,964
Week previous	98,964
Same week year ago....	241,574

VEAL AND CALF CUTS:

Week ended Apr. 9	5,272
Week previous	5,272
Same week year ago....	5,000

LAMB AND MUTTON:

Week ended Apr. 9	900
Week previous	900
Same week year ago....	9,992

BEEF CURED:

Week ended Apr. 9	10,290
Week previous	10,290
Same week year ago....	8,190

PORK CURED AND SMOKED:

Week ended Apr. 9	304,927
Week previous	304,927
Same week year ago....	198,099

LARD AND PORK FAT:

Week ended Apr. 9	44,056
Week previous	44,056
Same week year ago....	1,272

LOCAL SLAUGHTER

CATTLE:

Week ended Apr. 9	13,018
Week previous	13,018
Same week year ago....	11,293

CALVES:

Week ended Apr. 9	13,222
Week previous	13,222
Same week year ago....	16,791

HOGS:

Week ended Apr. 9	50,747
Week previous	50,747
Same week year ago....	42,059

SHEEP:

Week ended Apr. 9	49,983
Week previous	49,983
Same week year ago....	8,190

COUNTRY DRESSED MEATS

VEAL:

Week ended Apr. 9	7,449
Week previous	7,449
Same week year ago....

HOGS:

Week ended Apr. 9	23
Week previous	23
Same week year ago....

LAMB AND MUTTON:

Week ended Apr. 9	564
Week previous	564
Same week year ago....

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended April 9, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	8,177	11,337	47,786	35,899
Baltimore, Philadelphia	6,422	1,044	23,702	1,923
Cincinnati, Cleveland, Detroit, Indianapolis	15,339	5,370	77,532	10,290
Chicago Area	21,834	6,575	55,898	7,574
St. Paul-Wis. Area	27,741	32,922	89,108	9,983
St. Louis Area ²	13,378	6,149	62,858	7,452
St. Louis City	6,356	5	13,890	4,909
Omaha Area	28,461	954	54,493	15,920
Kansas City	12,157	3,890	25,280	12,002
Iowa-So. Minnesota ⁴	25,618	11,947	230,348	28,996
Louisville, Evansville, Nashville, Memphis	9,298	8,679	45,528	Not Available
Georgia-Alabama Areas ⁵	6,846	3,214	21,361
St. Joseph, Wichita, Oklahoma City	18,817	3,305	46,575	14,050
Ft. Worth, Dallas, San Antonio	17,701	6,796	19,999	24,631
Denver, Ogden, Salt Lake City	15,429	951	13,996	14,067
Los Angeles, San Francisco Areas ⁶	23,545	3,588	31,228	33,152
Portland, Seattle, Spokane	6,298	451	14,355	3,768
GRAND TOTALS	263,417	107,077	873,934	224,658
Totals previous week	272,140	116,478	905,442	236,602
Totals same week 1954	272,132	104,588	761,375	234,080

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Alberta Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended Apr. 8:

	Cattle	Calves	Hogs
Week ended Apr. 8	4,309	1,041	10,386
Week previous (five days)	3,429	905	11,544
Corresponding week last year	2,506	937	10,907

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